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54 Food containing fructose polymer.

57 There is provided a food and drink having a reduced oil, fat, or sugar content yet retaining good gelation properties and good organoleptic properties, etc. A part of or the whole of gelation materials, low calorie sugars and/or oils and fats is/are replaced with polyfructan.

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Field of the Invention:

The present invention relates to a food or drink containing a fructose polymer mainly composed of β -2,1-bonds, hereinafter referred to as "polyfructan", as a substitute for oils, fats, and sugars and having improved gel properties compared with foods containing other oil, fat, or sugar substitutes and a creamy taste and texture equivalent to that derived from oils and fats and a method of producing such a food or drink.

Discussion of the Background:

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In recent years, problems of obesity and hyperlipemia have increased due to excessive consumption of oils, fats, sugars, etc., and decreased consumption of dietary fibers. It has been suggested that certain adult diseases, which are leading causes of death, such as cancer, heart diseases, etc., are associated with excessive consumption of oils, fats, and sugars and decreased consumption of dietary fibers. For these reasons, a low calorie diet has been hitherto prepared by adding sugar alcohols, gum substances, emulsion stabilizers, etc., to foods as substitutes for oils, fats, and sugars.

Examples of low calorie diet foods and methods for preparing the same include: a method for preparing cream or paste for confectioneries or baked goods (Japanese Published Unexamined Patent Application No. 60-66936), soybean milk cream for coffee (Japanese Published Unexamined Patent Application No. 60-153755), low fat, foamable oil in water emulsified fat (Japanese Published Unexamined Patent Application No. 62-22563), low fat cream for whipping and a method for the preparation thereof (Japanese Published Unexamined Patent Application No. 62-118855), low fat spread (Japanese Published Unexamined Patent Application No. 62-232335) and low fat coffee whitener (Japanese Published Unexamined Patent Application No. 63-87942).

In order to substitute a low calorie sweetener having a high degree of sweetness, such as aspartame, for sugar, it is necessary to compensate for the lack of sugar-like volume and texture of the low calorie sweetener by adding a filler comprising a low calorie sugar or gelation material such as polydextrose. However, fillers tend to cause a heavy or "pasty" texture and/or an undesirable taste and flavor in the foods in which they are used.

The substitution of sugar alcohols, gum substances, emulsion stabilizers, etc., for oils and fats tends to dilute the rich taste and flavor of foods. For example, the creamy good taste and smoothness of ice cream that results when fresh cream is used is seriously damaged when conventional cream substitutes are used. When low calorie materials available on the market such as polydextrose or dextrin, are used in food as substitutes for oils and fats, the food acquires a sour, pungent, or astringent taste or a floury flavor. These conventional low calorie materials used to reduce the amount of sugar or to increase bulk and texture or to create a creamy taste and texture fail to provide adequate taste and flavor. In addition, these materials tend to detrimentally affect such physical properties of food as shape retention, extensibility, stringiness, etc.

SUMMARY OF THE INVENTION

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Accordingly, one object of this invention is to solve the defects associated with conventional oil and fat substitutes, low calorie sugars, gelation materials, and thickening agents, by providing a material which exhibits good gel properties and good organoleptic characteristics such as creamy taste and texture without any adverse effects on flavor, taste, and texture when incorporated into foods or drinks.

A further object of this invention is to provide a material that may be used with a low calorie sweetener having a high degree of sweetness, as a substitute for sugar, to compensate for the lack of sugar-like volume and texture of the low calorie sweetener.

A further object of this invention is to provide a material that may be used with water, milk, or a mixture of water and milk as an oil and fat substitute.

A further object of this invention is to provide a material that may be used as a substitute for thickening agents and gelation materials.

A further object of this invention is to provide a food or drink having reduced sugar, oil, or fat content yet retaining good gel properties and good organoleptic characteristics of taste and texture by substituting a material for oils and fats, conventional oil and fat substitutes, thickening agents, gelation materials, and low calorie sugars in foods or drinks.

A further object of this invention is to provide a method of producing a food or drink having reduced sugar, oil, or fat content yet retaining good gel properties and good organoleptic characteristics of taste and texture by substituting a material for oils and fats, conventional oil and fat substitutes, thickening agents,

gelation materials, and low calorie sugars in foods or drinks.

According to the present invention, there is thus provided a food or drink containing a fructose polymer mainly composed of fructose bound by β -2,1-bonds and a method of producing a food or drink with reduced oil, fat, and sugar content yet retaining good gelation properties and good organoleptic properties such as taste, texture, and flavor comprising substituting, wholly or partially, a fructose polymer mainly composed of fructose bound by β -2,1-bonds for oils and fats, oil and fat substitutes, gelation materials, thickening agents, and low calorie sugars.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

As a result of extensively investigating a solution to the problems described above, the present inventors have found that by incorporating polyfructan composed mainly of β -2,1-bond in foods as a substitute for oils, fats, low calorie sugars, thickening agents, and gelatin materials, it is possible to provide a food having good organoleptic characteristics such as creamy taste and texture and good gelation without adversely affecting flavor, taste, and texture as with conventional oil and fat substitutes, gelation materials, thickening agents, and low calorie sugars.

The polyfructan used in the present invention is mainly composed of fructose bound by β -2,1-bonds and has a molecular weight in the range of 2,000 to 20,000,000, preferably in the range of 10,000 to 15,000,000. A polyfructan containing β -2,6-bonds as a branched chain may also be effective.

To produce polyfructan, it is conventional to use a method for incubating the conidium of *Aspergillus sydowii* and sugar (Kawai et al., Agric. Biol. Chem., 37, 2111, 1973). The polyfructan may also be produced by other methods, such as using fructose transferase derived from yeast, *Aspergillus oryzae*, *Aspergillus niger*, *Aureobasidium pullulans*, etc., and sugar (such as sucrose) or inulin (derived from Jerusalem artichoke, etc.)

As described hereinabove, the polyfructan used in the present invention is known. Because inulin is difficult to digest and because it helps *Bifidobacterium* to proliferate in the intestine, it is expected to be effective in relieving constipation. In addition, it may be applied to a patient with diabetes because it does not increase blood sugar even in a blood sugar load test, and it reduces the triglyceride and the cholesterol level in the blood and liver. It is assumed that polyfructan would have similar effects. Polyfructan can be applied in the form of a powder or liquid to such foods as breads, biscuits, etc. (Japanese Published Unexamined Patent Application No. 61-187797).

However, the characteristics of polyfructan are unknown and the application of polyfructan to specific foods because of its physical properties, functional characteristics, etc., is as yet undeveloped.

The present inventors have investigated the properties of polyfructan while trying to develop an industrial process for preparing it. As a result, they found that an aqueous paste composition of polyfructan has a texture similar to oils and fats. Furthermore, by substituting this composition for liquid oils and solid fats such as fresh cream, cream cheese, butter, salad oil, etc., in various cooked and processed food, the number of calories in the resulting food are greatly reduced without the adverse effects on flavor, taste, texture, etc., associated with conventional oil and fat substitutes. For example, in foods using fresh cream, almost 70% can be replaced with the polyfructan paste without sacrificing the creamy texture, the rich taste, or the flavor of fresh cream. Furthermore, the properties of the fresh cream, such as the creamy texture and rich taste and flavor, are not damaged.

By substituting gelation materials, thickening agents, and low calorie sugars such as polydextrose, etc., with polyfructan or by combining these materials with polyfructan, properties such as increased viscosity, tough texture, sour pungent taste, etc., can be markedly relieved. Thus, it is possible to approximate the properties of sugar, e.g., volume, water retention, moisturization, etc., by using the polyfructan in combination with a sweetener having a high degree of sweetness, such as aspartame. Such properties of sugar could not be adequately compensated for by using the low calorie sugars described above in combination with a sweetener having a high degree of sweetness. Accordingly, polyfructan provides the necessary mass and volume as a bulking agent when combined with a sweetener having a high degree of sweetness in formulating a table sweetener or a sweetener for use in other food.

Foods incorporating polyfructan may also contain suitable amounts of other components without any detrimental effects. For example, such other components include a sweetener having a high degree of sweetness, a coloring material, a pigment, an emulsifier, a gum substance, protein, a flavor, a spice, etc.

Polyfructan may be used in the form of a powder but its use as a fluid is preferred. That is, polyfructan is preferably dispersed in water, milk, other raw materials of a food or drink, or mixture thereof, in 10 to 40% (w/w) to form a paste. The hardness of the paste can be adjusted by controlling the amount of polyfructan in water, milk, other raw materials of a food or drink, or mixture thereof so as not to damage the

physical properties of the foods prepared.

Oils and fats may be wholly substituted with a form of polyfructan, e.g., an aqueous paste. However, a preferred degree of substitution is 20 to 70% by weight based on the oils and fats.

Where gelation materials or thickening agents such as gelatin, animal or vegetable protein gel including albumen or yolk, polysaccharides such as pectin, carrageenan, xanthane gum, guar gum and other gum substances, etc., are substituted with polyfructan, the degree or ratio of substitution may be varied depending upon the gelation materials or thickening agents to be substituted. The determination of the optimum ratio of polyfructan to gelation materials or thickening agents depends upon the desired degree of gelation which is understood from an index of gel properties associated with texture such as gel intensity, strain, etc.

The polyfructan of the present invention has a low viscosity. Its dispersion is spreadable, smooth and creamy with good melt in the mouth characteristics yet remains tasteless and free of the pungent or bitter taste and floury flavor often associated with polysaccharides. Therefore, when incorporated into the foods described above, it became possible to reinforce the creamy taste and texture that was impossible with other gum substances or polysaccharides. That is, the polyfructan can reinforce a creamy taste and texture without damaging the taste and texture inherently in the food.

Furthermore, the gelation materials and the like release water with passage of time when they are incorporated into meats such as ham, sausage, etc. The polyfructan of the present invention is advantageous over these previous gelation substitutes in that it helps prevent the release of water.

Specific examples applying the polyfructan to foods and the preferred properties are explained in more detail by referring to the examples below. Other features of the invention will become apparent in the course of the following description of exemplary embodiments which are given for illustration of the invention and are not intended to be limiting thereof.

Obviously, numerous modifications and variations of the present invention are possible in light of the above teachings. It is therefore to be understood that within the scope of the appended claims, the invention may be practiced otherwise than as specifically described herein.

Examples

Example 1

(Low calorie mayonnaise)

Following the formulation shown in Table I, low calorie mayonnaise was prepared by substituting an aqueous paste of polyfructan for corn salad oil. As a control, mayonnaise was prepared using the whole amount of corn salad oil. The 4 test samples were evaluated by 12 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste, and other properties. The samples were judged on a scale of 1 to 10. A score of 10 indicates a rating of very favorable, a score of 5 indicates a rating equivalent to the control, and a score of 1 indicates a rating of very unfavorable.

The results are shown in Table 1. Among low calorie mayonnaise samples, mayonnaise (D) in which 20% polyfructan aqueous paste was substituted for 67% of the corn salad oil and mayonnaise (A) in which 25% polyfructan aqueous paste was substituted for 33% of the corn salad oil were good in agreeability to the palate, meltability on the tongue and smooth swallowing, and showed reduction in unpleasant oily smell, mild sour taste and salty taste. These samples were judged, as the total scoring, to be almost equivalent to the control.

Example 2

(Low calorie dressing)

Following the formulation shown in Table 3, low calorie dressing was prepared by substituting an aqueous paste of polyfructan for corn salad oil. As a control, low calorie dressing was prepared using the whole amount of corn salad oil. The 3 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste, and other properties. The samples were judged on a scale of 1 to 10. A score of 10 indicates a rating of very favorable, a score of 5 indicates a rating equivalent to the control, and a score of 1 indicates a rating of very unfavorable.

The results are shown in Table 4. Among low calorie dressing samples, dressing (C) in which 20% polyfructan aqueous paste was substituted for 67% of the corn salad oil and dressing (A) in which 20% polyfructan aqueous paste was substituted for 33% of the corn salad oil were good in agreeability to the palate, meltability on the tongue and smooth swallowing, and showed reduction in unpleasant oily smell, mild sour taste and salty taste. These samples were judged, as the total scoring, to be almost equivalent to the control.

Example 3

(Low calorie whipped cream)

Following the formulation shown in Table 5, low calorie whipped cream was prepared by substituting an aqueous paste of polyfructan and polydextrose for fresh cream. As a control, whipped cream was prepared using the whole amount of fresh cream. The 2 test samples were evaluated by 8 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties.

The whipped cream (A) in which polyfructan was substituted for 50% of the fresh cream maintained the creamy texture and rich taste and flavor of fresh cream, indicating a good taste property. Separation of the whipped cream (A) prepared using the polyfructan occurred only with excessive frothing upon whipping. Therefore, it is believed that polyfructan tends to have an action in preventing separation. Whipped cream (B) prepared using polydextrose showed a considerably weaker rich taste and flavor of fresh cream and possessed a strong rough, sour, and astringent taste.

Example 4

(Low calorie bavaois)

Following the formulation shown in Table 6, low calorie bavaois was prepared by substituting an aqueous paste of polyfructan for fresh cream. As a control, bavaois was prepared using the whole amount of fresh cream. The 2 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties.

Bavaois (A) in which 25% polyfructan aqueous paste was substituted for half the fresh cream showed good meltability on the tongue and pleasant smoothness on the tongue. Furthermore, bavaois (A) in which 25% polyfructan aqueous paste was substituted for half the fresh cream retained the rich taste and flavor inherently possessed by fresh cream. Bavaois obtained using a paste of the polyfructan in milk showed similar results.

Example 5

(Low calorie chocolate cream)

Following the formulation shown in Table 7, low calorie chocolate cream was prepared by substituting an aqueous paste of polyfructan for fresh cream. As a control, chocolate cream was prepared using the whole amount of fresh cream. The 3 test samples were evaluated by 12 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste, and other properties. The samples were judged on a scale of 1 to 10. A score of 10 indicates a rating of very favorable, a score of 5 indicates a rating equivalent to the control, and a score of 1 indicates a rating of very unfavorable.

The results are shown in Table 8. Chocolate cream (A) in which 20% polyfructan was substituted for 1/3 of the fresh cream and chocolate cream (B) in which 20% polyfructan was substituted for 2/3 of the fresh cream were good in meltability on the tongue and mild. In fact, they received a more favorable total score than the control.

Example 6

(Low calorie souffle gras)

5 Following the formulation shown in Table 9, low calorie souffle gras was prepared by substituting an aqueous paste of polyfructan for fresh cream. As a control, souffle gras was prepared using the whole amount of fresh cream. The 2 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties.

10 Souffle gras (A) in which 20% polyfructan was substituted for half the fresh cream retained the pleasant flavor, rich taste and texture of fresh cream. On the other hand, souffle gras (B) prepared using Paselli SA-2, which is the oil and fat substitute dextrin of Abebe Co., showed poor fresh cream flavor and texture and possessed a powdery flavor.

15 Example 7

(Low calorie cheese paste)

20 Following the formulation shown in Table 10, low calorie cheese paste was prepared by substituting an aqueous paste of polyfructan for cream cheese. Evaluation was made in a similar manner.

Cheese paste (A) in which 25% polyfructan was substituted for half the cream cheese retained the flavor of cream cheese, showed good meltability on the tongue and good spreadability on bread, etc., and possessed smooth texture. Cheese paste (B) in which 25% polyfructan paste was substituted for 3/4 of cream cheese showed a good texture, although its flavor was somewhat weak.

25 Example 8

(Low calorie rare cheese cake)

30 Following the formulation shown in Table 11, low calorie rare cheese cake was prepared by substituting an aqueous paste of the polyfructan for fresh cream and was evaluated similarly to previous examples.

Rare cheese cake (A) in which 20% polyfructan paste was substituted for half the fresh cream showed good agreeability to the palate and smooth texture and was tasty. Rare cheese cake (B) prepared using Paselli SA-2, which is the oil and fat substitute dextrin of Abebe Co., had a powdery and foreign taste, and was not thus favorable.

Example 9

(Low calorie butter cream)

40 Following the formulation shown in Table 12, low calorie butter cream was prepared by substituting an aqueous paste of polyfructan for salt-free butter and was evaluated similarly to previous examples.

45 Butter cream (A) in which 25% polyfructan paste was substituted for half the salt-free butter retained the flavor of butter cream, was free of collapse in shape due to elevated temperature, namely, good shape retention and was tasty. Butter cream (B) in which polydextrose of Pfizer was substituted for half the salt-free butter showed a weak flavor of butter cream and showed a strong sour, rough and astringent taste.

Example 10

50 (Low calorie baked cheese cake)

Following the formulation shown in Table 13, low calorie baked cheese cake was prepared by substituting an aqueous paste of the polyfructan for fresh cream or cream cheese. Baking conditions were at 180°C for 50 minutes and then at 150°C for 20 minutes. As a control, baked cheese cake was prepared using the whole amount of fresh cream and cream cheese. The 4 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties. The cake samples all possessed a good taste, as shown in Table 14.

Example 11

(Low calorie madeleine)

- 5 Following the formulation shown in Table 15, low calorie madeleine was prepared by substituting an aqueous paste of polyfructan for salt-free butter. Baking conditions were at 180°C for 30 minutes. As a control, madeleine was prepared using the whole amount of salt-free butter. The 4 test samples were evaluated by 8 panel members on the basis of appearance, texture, taste and flavor. Madeleine in which polyfructan was substituted for 33% of salt-free butter retained a flavor of butter and was equivalent to the control in appearance and texture, as shown in Table 16. Moist and smooth texture were imparted to the madeleine, indicating a good taste.

Example 12

- 15 (Low calorie bread)

Following the formulation shown in Table 17, low calorie bread was prepared by substituting an aqueous paste of polyfructan for shortening. For the preparation, automatic home bakery SD-BT3 manufactured by Matsushita Electric Industry Co., Ltd. was used.

- 20 Bread prepared using the whole amount of shortening was made as a control. A taste evaluation of 2 test samples was performed in a manner similar to that described above. As the result, the samples all showed a good taste, as shown in Table 18.

Example 13

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(Low calorie American pastry)

- Following the formulation shown in Table 19, low calorie American pastry was prepared by substituting an aqueous paste of polyfructan for salt-free butter. Baking conditions were at 160-170°C for 30 minutes. American pastry prepared using the whole amount of salt-free butter was made as a control. A taste evaluation of test samples (A) and (B) was performed in a manner similar to that described above by 10 panel members.

A crispy texture which is important for pie increased in both samples, without changing taste and flavor. The samples showed good taste. In addition, the samples formed a color only with difficulty when baked.

35

Example 14

(Low calorie brioche)

- 40 Following the formulation shown in Table 20, low calorie brioche was prepared by substituting an aqueous paste of polyfructan for shortening. For the preparation, automatic home bakery SD-BT3 manufactured by Matsushita Electric Industry Co., Ltd. was used. Brioche prepared using the whole amount of shortening was made as a control. A taste evaluation of 2 test samples was performed in a manner similar to that described above. The two samples showed improved meltability on the tongue and chewiness and showed a favorable decrease in the oily smell of shortening.

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Example 15

(Low calorie doughnuts)

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- Following the formulation shown in Table 21, low calorie doughnuts were prepared by substituting an aqueous paste of polyfructan for shortening. Frying was performed at 160°C for 30 minutes. A taste evaluation was performed in a manner similar to that described above. As compared to the control prepared using the whole amount of shortening, the samples showed an increase in elasticity, a good consumer acceptance in texture and were favorably free of an unpleasant oily flavor.

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Example 16

(Low calorie corn potage soup)

5 Following the formulation shown in Tables 22 and 23 low calorie corn potage soup was prepared by substituting an aqueous paste of polyfructan for fresh cream. Corn potage soup prepared using the whole amount of fresh cream was made as a control. Sensory evaluation of test samples (A) and (B) was performed in a similar manner by 6 panel members. The samples (A) and (B) both had a texture, taste and flavor similar to the control, retained the fresh cream flavor of the control, and were highly tasty with body
 10 texture.

Example 17

(Low calorie margarine)

15 Following the formulation shown in Table 24, low calorie margarine was prepared by substituting an aqueous paste of polyfructan for the margarine blend oil (soybean oil + hydrogenated oil and fat). Margarine prepared using the whole amount of margarine blend oil was made as a control. Sensory evaluation of test samples (A) and (B) was performed in a similar manner. As the result, the samples (A) and (B) both had an improved meltability on the tongue, imparted spreadability and were favorably tasty, as
 20 compared to control.

Example 18

25 (Yogurt beverage)

Yogurt beverage shown in Table 25 was prepared as samples in a conventional manner.

Sensory evaluation of A and B was performed by a panel of 20 individuals. B was preferred by a ratio of 3:1. In the polydextrose group of A, a strong pungent, astringent, rough and bitter taste was noted. B had
 30 a lesser pungent, astringent and rough taste and was judged good.

Example 19

(Soup)

35 Soup shown in Table 26 was prepared in a conventional manner. (A) showed a strong sour and bitter taste. (B) showed good balance in taste.

Example 20

40 (Cocoa)

Cocoa shown in Table 27 was prepared. (A) prepared using polydextrose showed a strong sour and rough taste.

45 A sensory evaluation of (A) and (B) was performed by a panel of 20 individuals. By a ratio of 18:2, (B) prepared using polyfructan showed good taste. (B) using polyfructan was preferred.

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Example 21

(Yogurt beverage)

5 Following the formulation described below, yogurt beverage samples were prepared using polyfructan.

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Formulation (unit: gram)	
Plain yoghurt:	60.0
Water:	40.0
Polyfructan:	8.0
Aspartame	0.032

15

Yogurt beverage samples prepared by the above formulation were comparable in texture with the control group prepared using 8.0 g of sugar, indicating a favorable taste equivalent to the control group. To examine the physical properties, the degree of water release was determined after centrifugation. When 5 ml of yogurt was used, 3 ml of water release was noted in the control group, whereas in the formulation group, water release was as small as 0.7 ml, indicating the effect of polyfructan in preventing water release.

20

The foregoing results reveal that when a sweetener having a high degree of sweetness is used in a milk beverage such as a yogurt beverage, lactic acid beverage, etc., the bulk of polyfructan not only reinforces body texture (bulk and space) and imparts organoleptic properties equivalent to those of sugar but it can also be expected to exhibit effect in preventing water release. Among ordinary gum substances, guar gum, which is known to have the effect of preventing water release fails to reinforce body texture (bulk and space). By using polyfructan, the both effects can be exhibited at the same time.

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Example 22

(Improvement in shape retention property of low calorie ice cream)

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Following the formulation shown in Table 28, ice cream was prepared.

In the group (B) using polydextrose, shape was collapsed in about 10 minutes after standing at room temperature, and in the control group (A), shape was collapsed in about 30 minutes.

On the other hand, the group (C) using polyfructan retained its shape even after standing at room temperature for an hour.

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Example 23

(Sponge cake)

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Three sponge cakes shown in Table 29 were prepared. There were no difference among control (A), (B) and (C) in taste and texture immediately after baking.

However, 2 to 3 days after baking, sponge cake (B) baked using polydextrose showed a sticky texture.

Sponge cake (C) baked using the polyfructan retained its texture soon after baking even 3 days after and showed more elasticity and a smoother texture than control (A).

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Example 24

(Sponge cake)

5 Using the polyfructan, sponge cake samples were prepared in the following formulation:

Formulation (unit: gram)	
Polyfructan:	6.0
Water:	10.0
Sugar:	20.0
Yolk:	45.0
Albumen:	60.0
Milk:	10.0
Wheat flour:	40.0
Butter:	10.0
Aspartame	0.1

20 Sponge cake prepared by the above formulation showed puffing ability in its appearance similar to the control group in a conventional formulation in which 40.0 g of sugar was used and no polyfructan, aspartame, or water were used. In texture, the sponge cake showed less stickiness and light agreeability to the palate.

25 The foregoing results reveal that when polyfructan is used with an amount of sugar less than that used in the control group, the polyfructan not only compensates for the solid content in an amount corresponding to the reduced amount of sugar but also exhibits a puffing effect similar to sugar, i.e., a shape retention effect. According to the present method, it is possible to supplement the shape retention effect when a sweetener having a high degree of sweetness, such as aspartame, etc., is used in cake-like foods, e.g., sponge cake, castilla, pound cake, Karukan (sweetened jelly of yam and rice flour), etc., prepared by whipping egg albumen, etc., and fixing the foam to impart a texture thereto.

Example 25

(Cookie)

35 Using polyfructan, cookie samples were prepared in the following formulation.

Formulation (unit: gram)	
Polyfructan:	10.0
Water:	5.0
Butter:	25.0
Sugar:	10.0
Yolk:	15.0
Wheat flour:	50.0
Aspartame	0.05

40 Cookies prepared by the above formulation showed puffing ability and an appearance somewhat better than a control group in which a conventional formulation utilizing 10.0 g of sugar was used but no polyfructan, aspartame, or water was used, although baked a little longer. In texture, the cookie showed a moist and soft taste and crispy and pleasant roughness in combination.

45 The foregoing results reveal that when polyfructan is used, it is possible to improve the puffing ability of baked cakes such as cookie, sable, biscuit, etc., and at the same time, impart a crispy and soft texture thereto.

Example 26

(Lacto-ice cream)

- 5 Using polyfructan, lacto-ice cream samples were prepared in the following formulation.

Formulation (unit: gram)	
Coconut oil:	30.0
Skimmed milk:	40.0
Sugar:	75.0
Gum substance:	3.0
Monoglyceride:	3.0
Vanilla essence:	2.0
Water:	772.0
Polyfructan	75.0
Aspartame	0.44

- 10 Lacto-ice cream samples prepared by the above formulation showed no difference in appearance from the control group prepared by a conventional formulation in which 150 g of sugar was used but neither polyfructan nor aspartame was used. In texture, the lacto-ice cream showed good meltability on the tongue and was smooth. In physical properties, the lacto-ice molded into a cylinder having a diameter of 2.0 cm and a length of 3.0 cm was put at a temperature of 20 °C and a time until the ice melted out was visually measured. In the control group, the ice cream lost its shape in 35 minutes, whereas
- 15 the ice cream in the test group having the formulation described above lost its shape in 55 minutes. In the control group, water release was caused but no water release was noted in the test group.

- The foregoing results reveal that when the polyfructan is used, smoothness and meltability on the tongue similar to sugar are imparted, namely, growth of ice crystal is prevented and a shape retention property that when put at room temperature, its shape is retained over a long period, is also imparted.
- 20 According to the present method, it is expected to reinforce a body texture and smoothness when a sweetener having a high degree of sweetness, such as aspartame, etc., is used in cakes such as lacto-ice cream, ice milk, sherbet, etc., which are prepared by ice crystals.

Example 27

(Jam)

- 35 Polyfructan was substituted for a half (A) and all (B) of the weight of sugar, respectively. Following the formulation (unit: gram) shown in Table 30, 3 kinds of jams were subjected to organoleptic examination on physical properties (smoothness and stickiness) by 10 panel members with respect to the products immediately after preparation and after storage. Evaluation was performed by comparing the test groups (A) and (B) shown in Table 30 with the control group in which sugar was used. The results are as follows.

Criterion for evaluation:

- Score 0... worse than the control group
- 45 Score 2.5... somewhat worse than the control group
- Score 5.0... same as the control group
- Score 7.5... somewhat better than the control group
- Score 10.0... better than the control group

- 50 Immediately after the preparation, there was almost no difference in the physical properties and the scoring was as shown in Table 31. After storage, however, sugar crystals were precipitated in the control group but no crystal was precipitated in the test group, which is reflected by the scoring shown in Table 32.

- In this case, the jam was characteristic of smoothness being imparted due to no precipitation of crystals, no increase in viscosity caused by a conventional crystallization prevention agent, e.g., dextrin, because of low viscosity of the polyfructan and softness inherent to jam being retained without becoming
- 55 hard, and because of good water retention property.

The foregoing results reveal that when the polyfructan is used in jam, it is possible to prevent crystallization during storage, without affecting other properties of jam, e.g., viscosity, hardness, etc.

According to the present method, it is possible to use the fructose polymer in food such as jam, marmalade, fruit sauce, etc., wherein sugar is used as a body, together with a sweetener having a high degree of sweetness.

5 Example 28

(Jelly)

The polyfructan was substituted for 50% (A) and 25% (B) of the weight of sugar, respectively. Following
10 the formulation (unit: gram) shown in Table 33, 2 jelly samples were prepared.

The jelly samples prepared in the formulation described above showed no difference in appearance and texture, from the control group prepared in a conventional formulation in which 40 g of sugar was used but neither polyfructan nor aspartame was used.

The foregoing results reveal that by using polyfructan, it is possible to prepare dietary fiber-reinforced
15 jelly having a good appearance and texture equivalent to jelly prepared using sugar.

When polyfructan is used with a dietary fiber, it is possible to add dietary fiber in a higher concentration than when conventional gum substances such as pectin, etc., are used due to its low viscosity when formed in a solution. It is also possible to impart organoleptic properties of sugar, e.g., hardness, smoothness, meltability on the tongue, and the like, to jelly.

20

Example 29

(Gel)

25 Using the polyfructan derived from *Aspergillus sydowi*, agar and starch gel were prepared in the following formulation. Breaking strength and deformation were determined by a rheometer. A size of the gel was 3 cm in diameter and 3 cm in width and a spherical plunger of 10 mm was used.

Formulation:

Agar gel: agar powder 3%
30 *Aspergillus sydowi*-derived polyfructan 1%
In the control group, 3% of agar powder alone was used.

Starch gel: corn starch 20%
Aspergillus sydowi-derived polyfructan 7%
In the control group, 20% corn starch alone was used.

35 Breaking strength and deformation were as follows.

Agar gel: breaking strength 433 g/cm² (637 g/cm²)
deformation 0.6 cm (0.5 cm)

Starch gel: breaking strength 36 g/cm² (166 g/cm²)
deformation 0 cm (0.8 cm)

40 Data within parenthesis indicate the control group.

As described above, softness was imparted to the gel by adding the polyfructan.

Example 30

45 (Custard pudding)

Using the polyfructan derived from *Aspergillus sydowi*, custard pudding samples were prepared in the following formulation.

50

Formulation (unit: gram)	
<i>Aspergillus sydowi</i> -derived polyfructan:	25.0
Granulated sugar:	25.0
Egg:	100
55 Milk:	240
Aspartame:	0.125
Vanilla essence:	0.1

The custard pudding samples prepared in the formulation described above showed no pore in appearance but were smooth and possessed more creamy taste and texture and was meltable on the tongue, as compared to the control group in which 50 g of sugar was used.

5 Example 31

(Rare cheese cake)

Using the polyfructan derived from Aspergillus sydowi, rare cheese cake samples were prepared in the
10 following formulation.

	Formulation (unit: gram)	
15	Cream cheese:	150
	<u>Aspergillus sydowi</u> -derived polyfructan:	10
	Milk:	40
	Granulated sugar:	20
	Lemon juice:	10
20	Gelatin:	5
	Water:	50

The rare cheese cake samples prepared in the formulation described above showed no difference in appearance and were creamy and meltable on the tongue and smooth, as compared to the control group in
25 which 20 g of sugar was used. By adding the polyfructan, the creamy texture was reinforced.

Example 32

(Chocolate mousse)

Using the polyfructan derived from Aspergillus sydowi, chocolate mousse samples were prepared in the
30 following formulation.

	Formulation (unit: gram)	
35	Chocolate:	70
	Yolk:	20
	<u>Aspergillus sydowi</u> -derived polyfructan:	20
	Milk:	100
40	Gelatin:	10
	Fresh cream:	50
	Albumen:	50
	Granulated sugar:	20
45	Aspartame:	0.05

The chocolate mousse samples prepared in the formulation described above showed no difference in appearance and were smooth and agreeable to the palate, more creamy and meltable on the tongue and rich, as compared to the control group in which 40 g of sugar was used.

50 Example 33

(Wine cream)

Using the polyfructan derived from Aspergillus sydowi, wine cream samples were prepared in the
55 following formulation.

Formulation (unit: gram)	
Corn starch:	5
White wine:	50
Gelatin:	5
Cream cheese:	150
<u>Aspergillus sydowii</u> -derived polyfructan:	25
Milk:	75
Lemon juice:	50
Fresh cream:	50
Albumen:	50
Aspartame:	0.1

The wine cream samples prepared in the formulation described above showed no difference in appearance and were smooth and more creamy and meltable on the tongue, as compared to the control group in which 25 g of sugar was used.

Example 34

(Bavarois)

Using the polyfructan derived from Aspergillus sydowii, bavarois samples were prepared in the following formulation.

Formulation (unit: gram)	
<u>Aspergillus sydowii</u> -derived polyfructan:	38
Milk:	135
Fresh cream:	55
Yolk:	20
Gelatin:	6
Aspartame:	0.19
Water:	35
Vanilla essence:	0.1

The bavarois samples prepared in the formulation described above showed no difference in appearance and were smooth and more creamy and meltable on the tongue, as compared to the control group in which 38 g of sugar was used.

Example 35

(Ice cream)

Using the polyfructan derived from Aspergillus sydowii, ice cream samples were prepared in the following formulation.

Formulation (unit: gram)	
Gelatin:	3
Water:	15
Milk:	200
Yolk:	30
Liquor:	15
Sugar:	25
Aspartame:	0.14
Fresh cream:	100
Aspergillus sydowi-derived polyfructan:	25

The ice cream samples prepared in the formulation described above showed no difference in appearance and were smooth and more creamy in meltability on the tongue, as compared to the control group in which 1 g of guar gum was used. By adding the polyfructan, the creamy texture was reinforced.

Example 36

With respect to various desserts prepared in Examples 30 through 35, organoleptic evaluation was performed by 9 panel members on a creamy texture such as softness, smoothness, spreadability, etc., and the total creamy taste and texture. As a control, there were provided samples prepared in a conventional formulation in which no polyfructan was used.

Criterion for the evaluation is as follows.

Score 0... worse than the control group

Score 2.5... somewhat worse than the control group

Score 5.0... same as the control group

Score 7.5... somewhat better than the control group

Score 10.0 ... better than the control group

Results:

As shown in Table 34, it was confirmed in any of the test groups that by using the polyfructan, the effect of reinforcing a creamy taste and texture was obtained.

By substituting the polyfructan for a part of or the whole of gelation materials, thickening agents, low calorie sugars or oils and fats, there are provided food having a good taste and flavor in which agreeability to the palate, meltability on the tongue and smooth swallowing are improved, and good gel property and creamy texture are reinforced.

Table 1

Formulation of low calorie mayonnaise					
	Control	A	B	C	D
Corn salad oil	66	44	22	0	22
25% Polyfructan paste	0	22	44	66	0
20% Polyfructan paste	0	0	0	0	44
Yolk	10	10	10	10	10
Table salt	1	1	1	1	1
Creal vinegar	7.5	7.5	7.5	7.5	7.5

Table 2

Results of evaluation on low calorie mayonnaise					
	Control	A	B	C	D
Comment	strongly sour strongly salty strongly sour & salty	mild spreadable good meltability on the tongue mildly sour	mild smooth pasty	pasty powdery	mild mildly sour mildly salty good meltability on the tongue
Total scoring	5.0	4.1	2.8	2.4	4.2

Table 3

Formulation of low calorie dressing				
	Control	A	B	C
Corn salad oil	37	25	12	0
20% Polyfructan paste	0	12	25	37
Creal vinegar	14	14	14	14
Granulated sugar	4.7	4.7	4.7	4.7
Table salt	3.4	3.4	3.4	3.4
Sodium glutamate	0.4	0.4	0.4	0.4
Xanthane gum	0.4	0.4	0.4	0.4
Black pepper	0.1	0.1	0.1	0.1
Water	40	40	40	40

Table 4

Results of evaluation on low calorie dressing			
	A	B	C
Comment	mild taste weakly acidic and salty good adherence to vegetable	mild taste good adherence to vegetable no oily smell	strong pepper flavor no oily smell light taste

Table 5

Formulation of low calorie whipped cream			
	Control	A	B
Fresh cream	100	50	50
25% Polyfructan paste	0	50	0
25% Polydextrose	0	0	50
Sugar	10	10	10

Table 6

Formulation of low calorie bavarois			
	Control	A	B
Fresh cream	100	50	50
25% Polyfructan paste	0	50	0
Yolk	18	18	18
Granulated sugar	40	40	40
Milk	100	100	100
Gelatin	6	6	6
Vanilla essence	0.3	0.3	0.3
Water	30	30	30

Table 7

Formulation of low calorie chocolate cream				
	Control	A	B	C
Fresh cream	33	22	11	0
20% Polyfructan paste	0	11	22	33
Sweet chocolate	67	67	67	67

Table 8

Results of evaluation on low calorie chocolate cream				
	Control	A	B	C
Comment	somewhat poor meltability	light flavor mild good agreeability on the tongue	mild good flower decorating property good shape retention property	good agreeability to the palate good flower decorating property good shape retention property hard chocolate-like
Total scoring	5.0	5.8	5.1	4.1

Table 9

Formulation of low calorie souffle gras			
	Control	A	B
Fresh cream	50	25	25
20% Polyfructan paste	0	25	0
20% Paselli SA-2	0	0	25
Granulated sugar	20	20	20
Yolk	18	18	18
Gran marnier	10	10	10
Water	15	15	15

Table 10

Low calorie cheese paste			
	Control	A	B
Cream cheese	100	50	25
25% Polyfructan paste	0	50	75

Table 11

Formulation of low calorie rare cheese cake			
	Control	A	B
Fresh cream	160	80	80
20% Polyfructan paste	0	80	0
20% Paselli SA-2	0	0	80
Granulated sugar	14	14	14
Lemon juice	7.5	7.5	7.5
Gelatin	3	3	3
Water	50	50	50

Table 12

Formulation of low calorie butter cream			
	Control	A	B
Salt-free butter	100	50	50
25% Polyfructan paste	0	50	0
25% Polydextrose	0	0	50
Yolk	21	21	21
Granulated sugar	50	50	50
Water	18	18	18

Table 13

Formulation of low calorie baked cheese cake					
	Control	A	B	C	D
Cream cheese	100	50	0	100	100
Fresh cream	80	80	80	40	0
25% Polyfructan paste	0	50	100	40	80
Egg	40	40	40	40	40
Soft flour	10	10	10	10	10
Granulated sugar	35	35	35	35	35

Table 14

Results of evaluation on low calorie baked cheese			
A	B	C	D
Mild texture good spreadability and extensibility no difference from control in taste and flavor; good meltability on the tongue; somewhat weakly sour.	Weak cheese flavor; creamy texture strong flavor like egg and fresh cream; good spreadability and extensibility; good meltability on the tongue; mildly sour.	No difference from control in taste; flavor and texture; good spreadability and extensibility; rich taste; agreeable to the palate and good meltability on the tongue.	Creamy texture somewhat poor smoothness; rich taste; strong flavor like egg.

Table 15

Formulation of low calorie madelaine					
	Control	A	B	C	D
Salt-free butter	60	40	20	20	20
Granulated sugar	60	60	60	60	60
Soft flour	60	60	60	60	70
Egg	60	60	60	60	60
Water	0	0	0	30	30
25% Polyfructan paste	0	20	40	0	0

Table 16

Results of evaluation on low calorie madelaine			
A	B	C	D
Similar to control in appearance, texture and flavor; strong butter flavor; moist and delicious.	Somewhat white a bit sticky, strong flavor; somewhat sweet like sweet pastry.	Crispy & dry; light castilla-like; weak butter flavor; watery; strongly sweet.	Somewhat hard texture like sponge cake; strong egg flavor; weak butter flavor.

Table 17

Formulation of low calorie bread			
	Control	A	B
Soft flour	250	250	250
Granulated sugar	34	34	34
Skimmed milk	6	6	6
Table salt	5	5	5
Shortening	30	20	10
Water	150	150	150
Dry yeast	3	3	3
25% Polyfructan paste	0	10	20

Table 18

Results of evaluation on low calorie bread	
A	B
No difference from control in taste, flavor and texture; delicious.	Somewhat moist texture; color is somewhat light when baked; edge portion is soft.

Table 19

Formulation of low calorie American pastry			
	Control	A	B
Hard flour	55	55	55
Soft flour	20	20	20
Shortening	55	35	20
25% Polyfructan paste	0	50	0
Chilled water	25	25	25
Table salt	1.5	1.5	1.5

Table 20

Formulation of low calorie brioche			
	Control	A	B
Shortening	100	67	37
25% Polyfructan paste	0	33	67
Hard flour	100	100	100
Soft flour	100	100	100
Granulated sugar	18	18	18
Skimmed milk	6	6	6
Table salt	4	4	4
Water	40	40	40
Egg	60	60	60
Dry yeast	4	4	4

Table 21

Formulation of low calorie doughnuts		
	Control	Sample
Soft flour	100	100
Baking powder	3	3
Sugar	25	25
Shortening	10	0
25% Polyfructan paste	0	10
Egg	25	25
Water	12	12

Table 22

Formulation of low calorie corn potage			
	Control	A	B
Soup base	200	200	200
Milk	100	100	100
Fresh cream	38	25	13
25% Polyfructan paste	0	13	25
Table salt	1	1	1

Table 23

Formulation of soup base used above	
Corn (cream style)	500
Butter	80
Onion	160
Carrot	100
Wheat flour	40
Hot water	1600
Consomme	2 pieces
Boiled down to 1600 in total	

Table 24

Formulation of low calorie margarine			
	Control	A	B
Margarine blend oil	1590	1060	530
20% Polyfructan paste	0	530	1060
Lecithin	4	4	4
Monoglyceride	6	6	6
Water	376	376	376
Table salt	24	24	24

Table 25

Formulation of yogurt beverage		
	A	B
Yogurt (fat content, 2.35%)	895	895
Cherry syrup	80	80
Sugar	20	20
Corn starch	3	3
Locust bean gum	2	2
Polydextrose	50	0
Polyfructan	0	50

Table 26

Formulation of soup		
	A	B
Potato powder	60.9 g	60.9 g
Chicken powder	6.5	6.5
Skimmed milk	13	13
Table salt	6.5	6.5
Butter powder	13	13
Onion extract powder	1.3	1.3
White pepper	0.13	0.13
Celery powder	0.013	0.013
Laurel powder	0.013	0.013
Polydextrose	130	0
Polyfructan	0	130
Water	1300 g	1300 g
Total	1500 g	1500 g

Table 27

Formulation of cocoa		
Cocoa	0.8%	0.8%
Sugar	3.8	3.8
Hot water	3.8	3.8
Milk	76.3	76.3
Water	12.0	12.0
Polydextrose	3.0	3.0
Polyfructan	0	3.0

Table 28

Formulation of low calorie ice cream			
	A	B	C
Coconut oil	60 g	60 g	60 g
Skimmed milk	80	80	80
Sugar	300	-	-
Aspartame	-	1.4	1.4
Guar gum	3	3	3
Carrageenan	1	1	1
Locust bean gum	2	2	2
Monoglyceride	6	6	6
Vanilla essence	4	4	4
Polydextrose	-	300	-
Polyfructan	-	-	300
Water	1544	1543	1543
Total	2000 g	2000 g	2000 g

Table 29

Formulation of sponge cake			
	A	B	C
Egg	3	3	3
Sugar	150 g	150 g	150 g
Wheat flour	100 g	100 g	100 g
Butter	30 g	30 g	30 g
Milk	30 g	30 g	30 g
Polydextrose	-	60 g	-
Polyfructan	-	-	60 g
Aspartame	-	0.2 g	0.2 g

Table 30

Formulation of jam			
	Control	A	B
1) Strawberry 1/5 concentrate	60	60	60
2) Refined sugar	210	105	-
3) Polyfructan	-	105	210
4) APM	-	0.525	1.05
5) Water	300	300	300
6) Citric acid (50% solution)	3.5	3.5	3.5
7) Pectin (Hi-methoxy)	4.0	4.0	4.0
8) Calcium lactate	0.07	0.07	0.07
Total weight (g)	577.57	578.095	578.62
Final weight (g)	300	300	300
Note) A: Polyfructan substitution rate of 50%			
B: Polyfructan substitution rate of 100%			
Note) B: 25% Paste was prepared from polyfructan and moisture was evaporated off to adjust the solid weight			

Table 31

Evaluation immediately after preparation		
Sample code	A	B
Scoring	5.0	4.8

Table 32

Evaluation immediately after preparation		
Sample code	A	B
Scoring	7.5	6.0

Table 33

Formulation of jelly			
	Control	A	B
Gelatin powder	100	50	50
Water	130	130	130
Sugar	40	20	30
Grape juice	100	100	100
Lemon juice	15	15	15
Polyfructan	-	20	20
APM	-	0.11	0.05

Table 34

Evaluation on various desserts						
Example	30	31	32	33	34	35
Softness	5.5	7.0	6.0	5.2	6.6	5.0
Smoothness	6.5	6.0	7.3	6.8	7.5	6.1
Spreadability	5.8	5.5	6.4	5.2	5.9	5.4
Creamy texture	6.0	5.6	7.4	5.5	6.6	5.8
Pleasantness	6.0	7.0	6.6	6.3	6.6	5.8

Claims

1. A food or drink containing a fructose polymer mainly composed of fructose bound by β -2,1-bonds.
2. The food or drink of Claim 1, wherein the fructose polymer further contains β -2,6-bonds as a branched chain.
3. The food or drink of Claim 1, wherein the fructose was formed by incubating the conidium of *Aspergillus sydowi* and sugar or by using fructose transferase derived from yeast, *Aspergillus oryzae*, *Aspergillus niger*, *Aureoba sidium*, *pullulans* and sugar or inulin.
4. The food or drink of Claim 1, wherein the fructose polymer has a molecular weight in the range of 2,000 to 20,000,000.
5. The food or drink of Claim 1, wherein the fructose polymer has a molecular weight in the range of 10,000 to 15,000,000.
6. A food according to any of the Claims 1 to 5, containing a fructose polymer, comprising at least one of a gelation material, a thickening agent, a low calorie sugar, a sweetener having a high degree of sweetness, and an oil and fat, characterized by substituting a fructose polymer for a part of or the whole of the gelation material, the thickening agent, the low calorie sugar and the oil and fat.
7. The food according to any of the Claims 1 to 6, wherein said oil and fat is at least one selected from the group consisting of fresh cream, cream cheese, butter and a vegetable oil.
8. The food according to Claim 6, wherein said gelation material and/or thickening agent is at least one selected from the group consisting of gelatin, a gum substance, pectin, starch, yolk and albumen.
9. The food according to any of the Claims 1 to 8, which contains cream, jelly, bavarois, mousse, jam, ice cream, ice milk, lacto-ice cream, sherbet, sauce, mayonnaise, dressing, white sauce, chocolate,

pudding, sponge cake, bread, spread, butter, margarine, ham or sausage of fish and meat.

10. The food according to Claim 6, wherein said sweetener having a high degree of sweetness is aspartame.
- 5 11. The food or drink of any of the Claims 1 to 10, wherein the food or drink is selected from the group consisting of spreads, sauce, low calorie mayonnaise, low calorie dressing, cream, low calorie whipped cream, low calorie chocolate cream, low calorie souffle gras, low calorie cheese paste, low calorie rare cheese cake, low calorie butter cream, low calorie baked cheese cake, low calorie madeleine, low
10 calorie bread, low calorie American pastry, low calorie brioche, low calorie doughnuts, low calorie corn potage soup, low calorie margarine, yogurt beverage, soup, cocoa, low calorie ice cream, sponge cake, pudding, cookies, lacto-ice cream, sherbert, ice-milk, jam, jelly, custard pudding, chocolate mousse, wine cream, bavarois, ice cream, ham, and sausage of fish and meat.
- 15 12. The food or drink of any of the Claims 1 to 6, wherein the fructose polymer is dispersed in water, milk or mixture thereof in 10 to 40 % (w/w) to form a paste.
13. A method of producing a food or drink with reduced oil, fat, and sugar yet retaining good gelation properties and good organoleptic properties such as taste, texture, and flavor comprising substituting,
20 wholly or partially, a fructose polymer mainly composed of fructose bound by β -2,1-bonds for oils, fats, oil and fat substitutes, thickening agents, gelation materials, and low calorie sugars.
14. The method according to Claim 13, wherein 20 to 70 % by weight of the oils and fats are substituted by a fructose polymer.
- 25 15. The method according to any of the Claims 13 to 14, wherein the fructose polymer is used in the form of a powder or a fluid.
16. The method according to Claim 13, wherein the fructose polymer is used in the form of a paste by
30 dispersing the fructose polymer in water, milk, other raw material of the food or drink, or mixture thereof and the desired hardness of the paste is adjusted by controlling the amount of fructose polymer in water, milk, other raw material of the food or drink, or mixture thereof.
17. The method according to Claim 16, wherein the fructose polymer is dispersed in water, milk, other raw
35 material of the food or drink, or mixture thereof in 10 to 40% (w/w).
18. The method according to Claim 13, wherein the degree of substitution of the form of fructose polymer for the gelation material or thickening agent or the ratio of the form of fructose polymer to gelation material or thickening agent is determined by the desired degree of gelation which is understood from
40 consideration of the gel properties.
19. The use of a fructose polymer mainly composed of fructose bound by β -2,1-bonds dispersed in water, milk, other raw material of a food or drink, or mixture thereof, as an oil or fat substitute.
- 45 20. The use of a fructose polymer mainly composed of fructose bound by β -2,1-bonds together with a sweetener having a high degree of sweetness as a sugar substitute.
21. The use of Claim 20, wherein the sweetener having a high degree of sweetness is aspartame.

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European Patent
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EUROPEAN SEARCH REPORT

Application Number

EP 91 11 5703

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
A	DATABASE WPIL Derwent Publications Ltd., London, GB; DATABASE WPIL, accession no. 90-375690, week 9050; & US - A - 7393604 (US SEC OF AGRICULTURE) 30.01.1990 * abstract * ---	1	A 23 L 1/236 A 23 L 2/26
A	PATENT ABSTRACTS OF JAPAN vol. 13, no. 3 (C-557), 6 January 1989; & JP - A - 63216441 (SHIMAYA) 08.09.1988 ---	1	
A	US-A-4 335 207 (R.E. HEADY) * abstract; claims 1-10 * -----	1,13	
			TECHNICAL FIELDS SEARCHED (Int. Cl.5)
			A 23 L
The present search report has been drawn up for all claims			
Place of search BERLIN		Date of completion of the search 15-05-1992	Examiner SCHULTZE D
CATEGORY OF CITED DOCUMENTS			
X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons * : member of the same patent family, corresponding document			

Table 23

Formulation of soup base used above	
Corn (cream style)	500
Butter	80
Onion	160
Carrot	100
Wheat flour	40
Hot water	1600
Consomme	2 pieces
Boiled down to 1600 in total	

Table 24

Formulation of low calorie margarine			
	Control	A	B
Margarine blend oil	1590	1060	530
20% Polyfructan paste	0	530	1060
Lecithin	4	4	4
Monoglyceride	6	6	6
Water	376	376	376
Table salt	24	24	24

Table 25

Formulation of yogurt beverage		
	A	B
Yogurt (fat content, 2.35%)	895	895
Cherry syrup	80	80
Sugar	20	20
Corn starch	3	3
Locust bean gum	2	2
Polydextrose	50	0
Polyfructan	0	50

Table 26

Formulation of soup		
	A	B
Potato powder	60.9 g	60.9 g
Chicken powder	6.5	6.5
Skimmed milk	13	13
Table salt	6.5	6.5
Butter powder	13	13
Onion extract powder	1.3	1.3
White pepper	0.13	0.13
Celery powder	0.013	0.013
Laurel powder	0.013	0.013
Polydextrose	130	0
Polyfructan	0	130
Water	1300 g	1300 g
Total	1500 g	1500 g

Table 27

Formulation of cocoa		
Cocoa	0.8%	0.8%
Sugar	3.8	3.8
Hot water	3.8	3.8
Milk	76.3	76.3
Water	12.0	12.0
Polydextrose	3.0	3.0
Polyfructan	0	3.0

Table 28

Formulation of low calorie ice cream			
	A	B	C
Coconut oil	60 g	60 g	60 g
Skimmed milk	80	80	80
Sugar	300	-	-
Aspartame	-	1.4	1.4
Guar gum	3	3	3
Carrageenan	1	1	1
Locust bean gum	2	2	2
Monoglyceride	6	6	6
Vanilla essence	4	4	4
Polydextrose	-	300	-
Polyfructan	-	-	300
Water	1544	1543	1543
Total	2000 g	2000 g	2000 g

Table 29

Formulation of sponge cake			
	A	B	C
Egg	3	3	3
Sugar	150 g	150 g	150 g
Wheat flour	100 g	100 g	100 g
Butter	30 g	30 g	30 g
Milk	30 g	30 g	30 g
Polydextrose	-	60 g	-
Polyfructan	-	-	60 g
Aspartame	-	0.2 g	0.2 g

Table 30

Formulation of jam			
	Control	A	B
1) Strawberry 1/5 concentrate	60	60	60
2) Refined sugar	210	105	-
3) Polyfructan	-	105	210
4) APM	-	0.525	1.05
5) Water	300	300	300
6) Citric acid (50% solution)	3.5	3.5	3.5
7) Pectin (Hi-methoxy)	4.0	4.0	4.0
8) Calcium lactate	0.07	0.07	0.07
Total weight (g)	577.57	578.095	578.62
Final weight (g)	300	300	300
Note) A: Polyfructan substitution rate of 50% B: Polyfructan substitution rate of 100% Note) B: 25% Paste was prepared from polyfructan and moisture was evaporated off to adjust the solid weight			

Table 31

Evaluation immediately after preparation		
Sample code	A	B
Scoring	5.0	4.8

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Table 32

Evaluation immediately after preparation		
Sample code	A	B
Scoring	7.5	6.0

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Table 33

Formulation of jelly			
	Control	A	B
Gelatin powder	100	50	50
Water	130	130	130
Sugar	40	20	30
Grape juice	100	100	100
Lemon juice	15	15	15
Polyfructan	-	20	20
APM	-	0.11	0.05

Table 34

Evaluation on various desserts						
Example	30	31	32	33	34	35
Softness	5.5	7.0	6.0	5.2	6.6	5.0
Smoothness	6.5	6.0	7.3	6.8	7.5	6.1
Spreadability	5.8	5.5	6.4	5.2	5.9	5.4
Creamy texture	6.0	5.6	7.4	5.5	6.6	5.8
Pleasantness	6.0	7.0	6.6	6.3	6.6	5.8

Claims

- 5 1. A food or drink containing a fructose polymer mainly composed of fructose bound by β -2,1-bonds.
2. The food or drink of Claim 1, wherein the fructose polymer further contains β -2,6-bonds as a branched chain.
- 10 3. The food or drink of Claim 1, wherein the fructose was formed by incubating the conidium of Aspergillus sydowi and sugar or by using fructose transferase derived from yeast, Aspergillus oryzae, Aspergillus niger, Aureoba sidium, pullulans and sugar or inulin.
4. The food or drink of Claim 1, wherein the fructose polymer has a molecular weight in the range of
15 2,000 to 20,000,000.
5. The food or drink of Claim 1, wherein the fructose polymer has a molecular weight in the range of 10,000 to 15,000,000.
- 20 6. A food according to any of the Claims 1 to 5, containing a fructose polymer, comprising at least one of a gelation material, a thickening agent, a low calorie sugar, a sweetener having a high degree of sweetness, and an oil and fat, characterized by substituting a fructose polymer for a part of or the whole of the gelation material, the thickening agent, the low calorie sugar and the oil and fat.
- 25 7. The food according to any of the Claims 1 to 6, wherein said oil and fat is at least one selected from the group consisting of fresh cream, cream cheese, butter and a vegetable oil.
8. The food according to Claim 6, wherein said gelation material and/or thickening agent is at least one selected from the group consisting of gelatin, a gum substance, pectin, starch, yolk and albumen.
- 30 9. The food according to any of the Claims 1 to 8, which contains cream, jelly, bavaois, mousse, jam, ice cream, ice milk, lacto-ice cream, sherbet, sauce, mayonnaise, dressing, white sauce, chocolate, pudding, sponge cake, bread, spread, butter, margarine, ham or sausage of fish and meat.
- 35 10. The food according to Claim 6, wherein said sweetener having a high degree of sweetness is aspartame.
11. The food or drink of any of the Claims 1 to 10, wherein the food or drink is selected from the group consisting of spreads, sauce, low calorie mayonnaise, low calorie dressing, cream, low calorie whipped cream, low calorie chocolate cream, low calorie souffle gras, low calorie cheese paste, low calorie rare
40 cheese cake, low calorie butter cream, low calorie baked cheese cake, low calorie madeleine, low calorie bread, low calorie American pastry, low calorie brioche, low calorie doughnuts, low calorie corn potage soup, low calorie margarine, yogurt beverage, soup, cocoa, low calorie ice cream, sponge cake, pudding, cookies, lacto-ice cream, sherbet, ice-milk, jam, jelly, custard pudding, chocolate mousse,
45 wine cream, bavaois, ice cream, ham, and sausage of fish and meat.
12. The food or drink of any of the Claims 1 to 6, wherein the fructose polymer is dispersed in water, milk or mixture thereof in 10 to 40 % (w/w) to form a paste.
- 50 13. A method of producing a food or drink with reduced oil, fat, and sugar yet retaining good gelation properties and good organoleptic properties such as taste, texture, and flavor comprising substituting, wholly or partially, a fructose polymer mainly composed of fructose bound by β -2,1-bonds for oils, fats, oil and fat substitutes, thickening agents, gelation materials, and low calorie sugars.
- 55 14. The method according to Claim 13, wherein 20 to 70 % by weight of the oils and fats are substituted by a fructose polymer.

15. The method according to any of the Claims 13 to 14, wherein the fructose polymer is used in the form of a powder or a fluid.
- 5 16. The method according to Claim 13, wherein the fructose polymer is used in the form of a paste by dispersing the fructose polymer in water, milk, other raw material of the food or drink, or mixture thereof and the desired hardness of the paste is adjusted by controlling the amount of fructose polymer in water, milk, other raw material of the food or drink, or mixture thereof.
- 10 17. The method according to Claim 16, wherein the fructose polymer is dispersed in water, milk, other raw material of the food or drink, or mixture thereof in 10 to 40% (w/w).
- 15 18. The method according to Claim 13, wherein the degree of substitution of the form of fructose polymer for the gelation material or thickening agent or the ratio of the form of fructose polymer to gelation material or thickening agent is determined by the desired degree of gelation which is understood from consideration of the gel properties.
- 20 19. The use of a fructose polymer mainly composed of fructose bound by β -2,1-bonds dispersed in water, milk, other raw material of a food or drink, or mixture thereof, as an oil or fat substitute.
- 20 20. The use of a fructose polymer mainly composed of fructose bound by β -2,1-bonds together with a sweetener having a high degree of sweetness as a sugar substitute.
- 25 21. The use of Claim 20, wherein the sweetener having a high degree of sweetness is aspartame.

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European Patent
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EUROPEAN SEARCH REPORT

Application Number

EP 91 11 5703

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl. 5)
A	DATABASE WPIL Derwent Publications Ltd., London, GB; DATABASE WPIL, accession no. 90-375690, week 9050; & US - A - 7393604 (US SEC OF AGRICULTURE) 30.01.1990 * abstract * ---	1	A 23 L 1/236 A 23 L 2/26
A	PATENT ABSTRACTS OF JAPAN vol. 13, no. 3 (C-557), 6 January 1989; & JP - A - 63216441 (SHIMAYA) 08.09.1988 ---	1	
A	US-A-4 335 207 (R.E. HEADY) * abstract; claims 1-10 * -----	1,13	
			TECHNICAL FIELDS SEARCHED (Int. Cl. 5)
			A 23 L
The present search report has been drawn up for all claims			
Place of search		Date of completion of the search	Examiner
BERLIN		15-05-1992	SCHULTZE D
CATEGORY OF CITED DOCUMENTS			
X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons ----- & : member of the same patent family, corresponding document	

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(54) Food containing fructose polymer

Fructose-Polymer enthaltendes Nahrungsmittel
Produit alimentaire contenant du polymère de fructose

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Remarks:

The file contains technical information submitted
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this specification

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DescriptionField of the Invention:

5 The present invention relates to a food or drink containing a fructose polymer mainly composed of β -2,1-bonds, hereinafter referred to as "polyfructan", as a substitute for oils, fats, and sugars and having improved gel properties compared with foods containing other oil, fat, or sugar substitutes and a creamy taste and texture equivalent to that derived from oils and fats and a method of producing such a food or drink.

10 Discussion of the Background:

In recent years, problems of obesity and hyperlipemia have increased due to excessive consumption of oils, fats and sugars, and decreased consumption of dietary fibers. It has been suggested that certain adult diseases, which are leading causes of death, such as cancer, heart diseases, etc., are associated with excessive consumption of oils, fats, and sugars and decreased consumption of dietary fibers. For these reasons, a low calorie diet has been hitherto prepared by adding sugar alcohols, gum substances and emulsion stabilizers, to foods as substitutes for oils, fats, and sugars.

Examples of low calorie diet foods and methods for preparing the same include: a method for preparing cream or paste for confectioneries or baked goods (Japanese Published Unexamined Patent Application No. 60-66936), soybean milk cream for coffee (Japanese Published Unexamined Patent Application No. 60-153755), low fat, foamable oil in water emulsified fat (Japanese Published Unexamined Patent Application No. 62-22563), low fat cream for whipping and a method for the preparation thereof (Japanese Published Unexamined Patent Application No. 62-118855), low fat spread (Japanese Published Unexamined Patent Application No. 62-232335) and low fat coffee whitener (Japanese Published Unexamined Patent Application No. 63-87942).

25 In order to substitute a low calorie sweetener having a high degree of sweetness, such as aspartame, for sugar, it is necessary to compensate for the lack of sugar-like volume and texture of the low calorie sweetener by adding a filler comprising a low calorie sugar or gelation material such as polydextrose. However, fillers tend to cause a heavy or "pasty" texture and/or an undesirable taste and flavor in the foods in which they are used.

30 The substitution of sugar alcohols, gum substances, emulsion stabilizers, etc., for oils and fats tends to dilute the rich taste and flavor of foods. For example, the creamy good taste and smoothness of ice cream that results when fresh cream is used is seriously damaged when conventional cream substitutes are used. When low calorie materials available on the market such as polydextrose or dextrin, are used in food as substitutes for oils and fats, the food acquires a sour, pungent, or astringent taste or a floury flavor. These conventional low calorie materials used to reduce the amount of sugar or to increase bulk and texture or to create a creamy taste and texture fail to provide adequate taste and flavor. In addition, these materials tend to detrimentally affect such physical properties of food as shape retention, extensibility and stringiness.

35 The use of low-molecular weight oligofructose designated as "raffilose" and "raffiline" as a food ingredient in order to substitute a part of the sugar and fat present in different foods is disclosed in "Soluble & Insoluble Bulking Agents", Conference presented on March 13, 1991 at Atlanta, Chemisch Magazine, May 1990, p. 22 to 25, international patent application no. WO 91/13076 and in Alimentation diététique et hygiène of October 1989. The oligosugars disclosed therein have polymerisation degrees of 3 to 50 which correspondes to a highest possible molecular weight of 9000.

Furthermore, there was known a process for producing polyfructan polymers composed of fructose units bound by β -2,6-bonds (US-A-7 393 604).

45 SUMMARY OF THE INVENTION

Accordingly, one object of this invention is to solve the defects associated with conventional oil and fat substitutes, low calorie sugars, gelation materials, and thickening agents, by providing a material which exhibits good gel properties and good organoleptic characteristics such as creamy taste and texture without any adverse effects on flavor, taste, and texture when incorporated into foods or drinks.

50 A further object of this invention is to provide a material that may be used with a low calorie sweetener having a high degree of sweetness, as a substitute for sugar, to compensate for the lack of sugar-like volume and texture of the low calorie sweetener.

A further object of this invention is to provide a material that may be used with water, milk, or a mixture of water and milk as an oil and fat substitute.

55 A further object of this invention is to provide a material that may be used as a substitute for thickening agents and gelation materials.

A further object of this invention is to provide a food or drink having reduced sugar, oil, or fat content yet retaining good gel properties and good organoleptic characteristics of taste and texture by substituting a material for oils and fats,

conventional oil and fat substitutes, thickening agents, gelation materials, and low calorie sugars in foods or drinks.

A further object of this invention is to provide a method of producing a food or drink having reduced sugar, oil, or fat content yet retaining good gel properties and good organoleptic characteristics of taste and texture by substituting a material for oils and fats, conventional oil and fat substitutes, thickening agents, gelation materials, and low calorie sugars in foods or drinks.

According to the present invention, there is thus provided a food or drink containing a fructose polymer mainly composed of fructose bound by β -2,1-bonds and having a molecular weight in the range of 10,000 to 15,000,000 and a method of producing a food or drink with reduced oil, fat, and sugar content yet retaining good gelation properties and good organoleptic properties such as taste, texture, and flavor comprising substituting, wholly or partially, a fructose polymer as defined in any of the claims 1, 6 and 7 for oils and fats, oil and fat substitutes, gelation materials, thickening agents, and low calorie sugars.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

As a result of extensively investigating a solution to the problems described above, the present inventors have found that by incorporating polyfructan composed mainly of β -2,1-bonds in foods as a substitute for oils, fats, low calorie sugars, thickening agents, and gelatin materials, it is possible to provide a food having good organoleptic characteristics such as creamy taste and texture and good gelation without adversely affecting flavor, taste, and texture as with conventional oil and fat substitutes, gelation materials, thickening agents, and low calorie sugars.

The polyfructan used in the present invention is mainly composed of fructose bound by β -2,1-bonds and has a molecular weight in the range of 10,000 to 15,000,000. A polyfructan containing β -2,6-bonds as a branched chain may also be effective.

To produce polyfructan, it is conventional to use a method for incubating the conidium of *Aspergillus sydowi* and sugar (Kawai et al., Agric. Biol. Chem., 37, 2111, 1973). The polyfructan may also be produced by other methods, such as using fructose transferase derived from yeast, *Aspergillus oryzae*, *Aspergillus niger*, *Aureobasidium pullulans*, etc., and sugar (such as sucrose) or inulin (derived from Jerusalem artichoke).

As described hereinabove, the polyfructan used in the present invention is known. Because inulin is difficult to digest and because it helps Bifidobacterium to proliferate in the intestine, it is expected to be effective in relieving constipation. In addition, it may be applied to a patient with diabetes because it does not increase blood sugar even in a blood sugar load test, and it reduces the triglyceride and the cholesterol level in the blood and liver. It is assumed that polyfructan would have similar effects. Polyfructan can be applied in the form of a powder or liquid to such foods as breads or biscuits (Japanese Published Unexamined Patent Application No. 61-187797).

However, the characteristics of polyfructan are unknown and the application of polyfructan to specific foods because of its physical properties and functional characteristics, is as yet undeveloped.

The present inventors have investigated the properties of polyfructan while trying to develop an industrial process for preparing it. As a result, they found that an aqueous paste composition of polyfructan has a texture similar to oils and fats. Furthermore, by substituting this composition for liquid oils and solid fats such as fresh cream, cream cheese, butter or salad oil, in various cooked and processed foods, the number of calories in the resulting food are greatly reduced without the adverse effects on flavor, taste and texture, associated with conventional oil and fat substitutes. For example, in foods using fresh cream, almost 70% can be replaced with the polyfructan paste without sacrificing the creamy texture, the rich taste, or the flavor of fresh cream. Furthermore, the properties of the fresh cream, such as the creamy texture and rich taste and flavor, are not damaged.

By substituting gelation materials, thickening agents, and low calorie sugars such as polydextrose, with polyfructan or by combining these materials with polyfructan, properties such as increased viscosity, tough texture and sour pungent taste, can be markedly relieved. Thus, it is possible to approximate the properties of sugar, e.g., volume, water retention and moisturization, by using the polyfructan in combination with a sweetener having a high degree of sweetness, such as aspartame. Such properties of sugar could not be adequately compensated for by using the low calorie sugars described above in combination with a sweetener having a high degree of sweetness. Accordingly, polyfructan provides the necessary mass and volume as a bulking agent when combined with a sweetener having a high degree of sweetness in formulating a table sweetener or a sweetener for use in other foods.

Foods incorporating polyfructan may also contain suitable amounts of other components without any detrimental effects. For example, such other components include a sweetener having a high degree of sweetness, a coloring material, a pigment, an emulsifier, a gum substance, protein, a flavor and a spice.

Polyfructan may be used in the form of a powder but its use as a fluid is preferred. That is, polyfructan is preferably dispersed in water, milk, other raw materials of a food or drink, or mixture thereof, in 10 to 40% (w/w) to form a paste. The hardness of the paste can be adjusted by controlling the amount of polyfructan in water, milk, other raw materials of a food or drink, or mixture thereof so as not to damage the physical properties of the foods prepared.

Oils and fats may be wholly substituted with a form of polyfructan, e.g., an aqueous paste. However, a preferred degree of substitution is 20 to 70% by weight based on the oils and fats.

Where gelation materials or thickening agents such as gelatin, animal or vegetable protein gel including albumen or yolk, polysaccharides such as pectin, carrageenan, xanthane gum, guar gum and other gum substances, are substituted with polyfructan, the degree or ratio of substitution may be varied depending upon the gelation materials or thickening agents to be substituted. The determination of the optimum ratio of polyfructan to gelation materials or thickening agents depends upon the desired degree of gelation which is understood from an index of gel properties associated with texture such as gel intensity and strain.

The polyfructan of the present invention has a low viscosity. Its dispersion is spreadable, smooth and creamy with good melt in the mouth characteristics yet remains tasteless and free of the pungent or bitter taste and floury flavor often associated with polysaccharides. Therefore, when incorporated into the foods described above, it became possible to reinforce the creamy taste and texture that was impossible with other gum substances or polysaccharides. That is, the polyfructan can reinforce a creamy taste and texture without damaging the taste and texture inherently in the food.

Furthermore, the gelation materials release water with passage of time when they are incorporated into meats such as ham or sausage. The polyfructan of the present invention is advantageous over these previous gelation substitutes in that it helps prevent the release of water.

Specific examples applying the polyfructan to foods and the preferred properties are explained in more detail by referring to the examples below. Other features of the invention will become apparent in the course of the following description of exemplary embodiments which are given for illustration of the invention.

Obviously, numerous modifications and variations of the present invention are possible in light of the above teachings.

Examples

Example 1

(Low calorie mayonnaise)

Following the formulation shown in Table 1, low calorie mayonnaise was prepared by substituting an aqueous paste of polyfructan for corn salad oil. As a control, mayonnaise was prepared using the whole amount of corn salad oil. The 4 test samples were evaluated by 12 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste, and other properties. The samples were judged on a scale of 1 to 10. A score of 10 indicates a rating of very favorable, a score of 5 indicates a rating equivalent to the control, and a score of 1 indicates a rating of very unfavorable.

The results are shown in Table 1. Among low calorie mayonnaise samples, mayonnaise (D) in which 20% polyfructan aqueous paste was substituted for 67% of the corn salad oil and mayonnaise (A) in which 25% polyfructan aqueous paste was substituted for 33% of the corn salad oil were good in agreeability to the palate, meltability on the tongue and smooth swallowing, and showed reduction in unpleasant oily smell, mild sour taste and salty taste. These samples were judged, as the total scoring, to be almost equivalent to the control.

Example 2

(Low calorie dressing)

Following the formulation shown in Table 3, low calorie dressing was prepared by substituting an aqueous paste of polyfructan for corn salad oil. As a control, low calorie dressing was prepared using the whole amount of corn salad oil. The 3 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste, and other properties. The samples were judged on a scale of 1 to 10. A score of 10 indicates a rating of very favorable, a score of 5 indicates a rating equivalent to the control, and a score of 1 indicates a rating of very unfavorable.

The results are shown in Table 4. Among low calorie dressing samples, dressing (C) in which 20% polyfructan aqueous paste was substituted for 67% of the corn salad oil and dressing (A) in which 20% polyfructan aqueous paste was substituted for 33% of the corn salad oil were good in agreeability to the palate, meltability on the tongue and smooth swallowing, and showed reduction in unpleasant oily smell, mild sour taste and salty taste. These samples were judged, as the total scoring, to be almost equivalent to the control.

Example 3

(Low calorie whipped cream)

Following the formulation shown in Table 5, low calorie whipped cream was prepared by substituting an aqueous paste of polyfructan and polydextrose for fresh cream. As a control, whipped cream was prepared using the whole amount of fresh cream. The 2 test samples were evaluated by 8 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties.

The whipped cream (A) in which polyfructan was substituted for 50% of the fresh cream maintained the creamy texture and rich taste and flavor of fresh cream, indicating a good taste property. Separation of the whipped cream (A) prepared using the polyfructan occurred only with excessive frothing upon whipping. Therefore, it is believed that polyfructan tends to have an action in preventing separation. Whipped cream (B) prepared using polydextrose showed a considerably weaker rich taste and flavor of fresh cream and possessed a strong rough, sour, and astringent taste.

Example 4

(Low calorie bavarois)

Following the formulation shown in Table 6, low calorie bavarois was prepared by substituting an aqueous paste of polyfructan for fresh cream. As a control, bavarois was prepared using the whole amount of fresh cream. The 2 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties.

Bavarois (A) in which 25% polyfructan aqueous paste was substituted for half the fresh cream showed good meltability on the tongue and pleasant smoothness on the tongue. Furthermore, bavarois (A) in which 25% polyfructan aqueous paste was substituted for half the fresh cream retained the rich taste and flavor inherently possessed by fresh cream. Bavarois obtained using a paste of the polyfructan in milk showed similar results.

Example 5

(Low calorie chocolate cream)

Following the formulation shown in Table 7, low calorie chocolate cream was prepared by substituting an aqueous paste of polyfructan for fresh cream. As a control, chocolate cream was prepared using the whole amount of fresh cream. The 3 test samples were evaluated by 12 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste, and other properties. The samples were judged on a scale of 1 to 10. A score of 10 indicates a rating of very favorable, a score of 5 indicates a rating equivalent to the control, and a score of 1 indicates a rating of very unfavorable.

The results are shown in Table 8. Chocolate cream (A) in which 20% polyfructan was substituted for 1/3 of the fresh cream and chocolate cream (B) in which 20% polyfructan was substituted for 2/3 of the fresh cream were good in meltability on the tongue and mild. In fact, they received a more favorable total score than the control.

Example 6

(Low calorie souffle gras)

Following the formulation shown in Table 9, low calorie souffle gras was prepared by substituting an aqueous paste of polyfructan for fresh cream. As a control, souffle gras was prepared using the whole amount of fresh cream. The 2 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties.

Souffle gras (A) in which 20% polyfructan was substituted for half the fresh cream retained the pleasant flavor, rich taste and texture of fresh cream. On the other hand, souffle gras (B) prepared using Paselli SA-2, which is the oil and fat substitute dextrin of Abebe Co., showed poor fresh cream flavor and texture and possessed a powdery flavor.

Example 7

(Low calorie cheese paste)

Following the formulation shown in Table 10, low calorie cheese paste was prepared by substituting an aqueous paste of polyfructan for cream cheese. Evaluation was made in a similar manner.

Cheese paste (A) in which 25% polyfructan was substituted for half the cream cheese retained the flavor of cream cheese, showed good meltability on the tongue and good spreadability on bread, etc., and possessed smooth texture. Cheese paste (B) in which 25% polyfructan paste was substituted for 3/4 of cream cheese showed a good texture, although its flavor was somewhat weak.

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Example 8

(Low calorie rare cheese cake)

10 Following the formulation shown in Table 11, low calorie rare cheese cake was prepared by substituting an aqueous paste of the polyfructan for fresh cream and was evaluated similarly to previous examples.

Rare cheese cake (A) in which 20% polyfructan paste was substituted for half the fresh cream showed good agreeability to the palate and smooth texture and was tasty. Rare cheese cake (B) prepared using Paselli SA-2, which is the oil and fat substitute dextrin of Abebe Co., had a powdery and foreign taste, and was not thus favorable.

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Example 9

(Low calorie butter cream)

20 Following the formulation shown in Table 12, low calorie butter cream was prepared by substituting an aqueous paste of polyfructan for salt-free butter and was evaluated similarly to previous examples.

Butter cream (A) in which 25% polyfructan paste was substituted for half the salt-free butter retained the flavor of butter cream, was free of collapse in shape due to elevated temperature, namely, good shape retention and was tasty. Butter cream (B) in which polydextrose of Pfizer was substituted for half the salt-free butter showed a weak flavor of butter cream and showed a strong sour, rough and astringent taste.

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Example 10

(Low calorie baked cheese cake)

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Following the formulation shown in Table 13, low calorie baked cheese cake was prepared by substituting an aqueous paste of the polyfructan for fresh cream or cream cheese. Baking conditions were at 180°C for 50 minutes and then at 150°C for 20 minutes. As a control, baked cheese cake was prepared using the whole amount of fresh cream and cream cheese. The 4 test samples were evaluated by 6 panel members on the basis of appearance, agreeability to the palate, meltability on the tongue, smooth swallowing, flavor, taste and other properties. The cake samples all possessed a good taste, as shown in Table 14.

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Example 11

40 (Low calorie madeleine)

Following the formulation shown in Table 15, low calorie madeleine was prepared by substituting an aqueous paste of polyfructan for salt-free butter. Baking conditions were at 180°C for 30 minutes. As a control, madeleine was prepared using the whole amount of salt-free butter. The 4 test samples were evaluated by 8 panel members on the basis of appearance, texture, taste and flavor. Madeleine in which polyfructan was substituted for 33% of salt-free butter retained a flavor of butter and was equivalent to the control in appearance and texture, as shown in Table 16. Moist and smooth texture were imparted to the madeleine, indicating a good taste.

45

Example 12

50 (Low calorie bread)

Following the formulation shown in Table 17, low calorie bread was prepared by substituting an aqueous paste of polyfructan for shortening. For the preparation, automatic home bakery SD-BT3 manufactured by Matsushita Electronic Industry Co., Ltd. was used.

55

Bread prepared using the whole amount of shortening was made as a control. A taste evaluation of 2 test samples was performed in a manner similar to that described above. As the result, the samples all showed a good taste, as shown in Table 18.

Example 13

(Low calorie American pastry)

5 Following the formulation shown in Table 19, low calorie American pastry was prepared by substituting an aqueous paste of polyfructan for salt-free butter. Baking conditions were at 160-170°C for 30 minutes. American pastry prepared using the whole amount of salt-free butter was made as a control. A taste evaluation of test samples (A) and (B) was performed in a manner similar to that described above by 10 panel members.

10 A crispy texture which is important for pie increased in both samples, without changing taste and flavor. The samples showed good taste. In addition, the samples formed a color only with difficulty when baked.

Example 14

(Low calorie brioche)

15 Following the formulation shown in Table 20, low calorie brioche was prepared by substituting an aqueous paste of polyfructan for shortening. For the preparation, automatic home bakery SD-BT3 manufactured by Matsushita Electronic Industry Co., Ltd. was used. Brioche prepared using the whole amount of shortening was made as a control. A taste evaluation of 2 test samples was performed in a manner similar to that described above. The two samples showed improved meltability on the tongue and chewiness and showed a favorable decrease in the oily smell of shortening.

Example 15

(Low calorie doughnuts)

25 Following the formulation shown in Table 21, low calorie doughnuts were prepared by substituting an aqueous paste of polyfructan for shortening. Frying was performed at 160°C for 30 minutes. A taste evaluation was performed in a manner similar to that described above. As compared to the control prepared using the whole amount of shortening, the samples showed an increase in elasticity, a good consumer acceptance in texture and were favorably free of an unpleasant oily flavor.

Example 16

(Low calorie corn potage soup)

35 Following the formulation shown in Tables 22 and 23 low calorie corn potage soup was prepared by substituting an aqueous paste of polyfructan for fresh cream. Corn potage soup prepared using the whole amount of fresh cream was made as a control. Sensory evaluation of test samples (A) and (B) was performed in a similar manner by 6 panel members. The samples (A) and (B) both had a texture, taste and flavor similar to the control, retained the fresh cream flavor of the control, and were highly tasty with body texture.

Example 17

(Low calorie margarine)

45 Following the formulation shown in Table 24, low calorie margarine was prepared by substituting an aqueous paste of polyfructan for the margarine blend oil (soybean oil + hydrogenated oil and fat). Margarine prepared using the whole amount of margarine blend oil was made as a control. Sensory evaluation of test samples (A) and (B) was performed in a similar manner. As the result, the samples (A) and (B) both had an improved meltability on the tongue, imparted spreadability and were favorably tasty, as compared to control.

Example 18

(Yogurt beverage)

55 Yogurt beverage shown in Table 25 was prepared as samples in a conventional manner.

Sensory evaluation of A and B was performed by a panel of 20 individuals. B was preferred by a ratio of 3:1. In the polydextrose group of A, a strong pungent, astringent, rough and bitter taste was noted. B had a lesser pungent, astringent and rough taste and was judged good.

Example 19

(Soup)

5 Soup shown in Table 26 was prepared in a conventional manner. (A) showed a strong sour and bitter taste. (B) showed good balance in taste.

Example 20

10 (Cocoa)

Cocoa shown in Table 27 was prepared. (A) prepared using polydextrose showed a strong sour and rough taste.

A sensory evaluation of (A) and (B) was performed by a panel of 20 individuals. By a ratio of 18:2, (B) prepared using polyfructan showed good taste. (B) using polyfructan was preferred.

15 Example 21

(Yogurt beverage)

20 Following the formulation described below, yogurt beverage samples were prepared using polyfructan.

Formulation (unit: gram)	
Plain yoghurt:	60.0
Water:	40.0
Polyfructan:	8.0
Aspartame	0.032

25

30

Yogurt beverage samples prepared by the above formulation were comparable in texture with the control group prepared using 8.0 g of sugar, indicating a favorable taste equivalent to the control group. To examine the physical properties, the degree of water release was determined after centrifugation. When 5 ml of yogurt was used, 3 ml of water release was noted in the control group, whereas in the formulation group, water release was as small as 0.7 ml, indicating the effect of polyfructan in preventing water release.

35

The foregoing results reveal that when a sweetener having a high degree of sweetness is used in a milk beverage such as a yogurt beverage, lactic acid beverage, etc., the bulk of polyfructan not only reinforces body texture (bulk and space) and imparts organoleptic properties equivalent to those of sugar but it can also be expected to exhibit effect in preventing water release. Among ordinary gum substances, guar gum, which is known to have the effect of preventing water release fails to reinforce body texture (bulk and space). By using polyfructan, the both effects can be exhibited at the same time.

40

45 Example 22

(Improvement in shape retention property of low calorie ice cream)

Following the formulation shown in Table 28, ice cream was prepared.

50

In the group (B) using polydextrose, shape was collapsed in about 10 minutes after standing at room temperature, and in the control group (A), shape was collapsed in about 30 minutes.

On the other hand, the group (C) using polyfructan retained its shape even after standing at room temperature for an hour.

55 Example 23

(Sponge cake)

Three sponge cakes shown in Table 29 were prepared. There were no difference among control (A), (B) and (C) in

taste and texture immediately after baking.

However, 2 to 3 days after baking, sponge cake (B) baked using polydextrose showed a sticky texture.

Sponge cake (C) baked using the polyfructan retained its texture soon after baking even 3 days after and showed more elasticity and a smoother texture than control (A).

Example 24

(Sponge cake)

Using the polyfructan, sponge cake samples were prepared in the following formulation:

Formulation (unit: gram)	
Polyfructan:	6.0
Water:	10.0
Sugar:	20.0
Yolk:	45.0
Albumen:	60.0
Milk:	10.0
Wheat flour:	40.0
Butter:	10.0
Aspartame	0.1

Sponge cake prepared by the above formulation showed puffing ability in its appearance similar to the control group in a conventional formulation in which 40.0 g of sugar was used and no polyfructan, aspartame, or water were used. In texture, the sponge cake showed less stickiness and light agreeability to the palate.

The foregoing results reveal that when polyfructan is used with an amount of sugar less than that used in the control group, the polyfructan not only compensates for the solid content in an amount corresponding to the reduced amount of sugar but also exhibits a puffing effect similar to sugar, i.e., a shape retention effect. According to the present method, it is possible to supplement the shape retention effect when a sweetener having a high degree of sweetness, such as aspartame, etc., is used in cake-like foods, e.g., sponge cake, castilla, pound cake, Karukan (sweetened jelly of yam and rice flour), etc., prepared by whipping egg albumen, etc., and fixing the foam to impart a texture thereto.

Example 25

(Cookie)

Using polyfructan, cookie samples were prepared in the following formulation.

Formulation (unit: gram)	
Polyfructan:	10.0
Water:	5.0
Butter:	25.0
Sugar:	10.0
Yolk:	15.0
Wheat flour:	50.0
Aspartame	0.05

Cookies prepared by the above formulation showed puffing ability and an appearance somewhat better than a control group in which a conventional formulation utilizing 10.0 g of sugar was used but no polyfructan, aspartame, or water was used, although baked a little longer. In texture, the cookie showed a moist and soft taste and crispy and pleasant roughness in combination.

The foregoing results reveal that when polyfructan is used, it is possible to improve the puffing ability of baked cakes such as cookie, sable, biscuit, etc., and at the same time, impart a crispy and soft texture thereto.

Example 26

(Lacto-ice cream)

Using polyfructan, lacto-ice cream samples were prepared in the following formulation.

Formulation (unit: gram)	
Coconut oil:	30.0
Skimmed milk:	40.0
Sugar:	75.0
Gum substance	3.0
Monoglyceride:	3.0
Vanilla essence	2.0
Water:	772.0
Polyfructan	75.0
Aspartame	0.44

Lacto-ice cream samples prepared by the above formulation showed no difference in appearance from the control group prepared by a conventional formulation in which 150 g of sugar was used but neither polyfructan nor aspartame was used. In texture, the lacto-ice cream showed good meltability on the tongue and was smooth. In physical properties, the lacto-ice molded into a cylinder having a diameter of 2.0 cm and a length of 3.0 cm was put at a temperature of 20°C and a time until the ice melted out was visually measured. In the control group, the ice cream lost its shape in 35 minutes, whereas the ice cream in the test group having the formulation described above lost its shape in 55 minutes. In the control group, water release was caused but no water release was noted in the test group.

The foregoing results reveal that when the polyfructan is used, smoothness and meltability on the tongue similar to sugar are imparted, namely, growth of ice crystal is prevented and a shape retention property that when put at room temperature, its shape is retained over a long period, is also imparted. According to the present method, it is expected to reinforce a body texture and smoothness when a sweetener having a high degree of sweetness, such as aspartame, etc., is used in cakes such as lacto-ice cream, ice milk, sherbet, etc., which are prepared by ice crystals.

Example 27

(Jam)

Polyfructan was substituted for a half (A) and all (B) of the weight of sugar, respectively. Following the formulation (unit: gram) shown in Table 30, 3 kinds of jams were subjected to organoleptic examination on physical properties (smoothness and stickiness) by 10 panel members with respect to the products immediately after preparation and after storage. Evaluation was performed by comparing the test groups (A) and (B) shown in Table 30 with the control group in which sugar was used. The results are as follows.

Criterion for evaluation:

Score 0	worse than the control group
Score 2.5	somewhat worse than the control group
Score 5.0	same as the control group
Score 7.5	somewhat better than the control group

Score 10.0 better than the control group

Immediately after the preparation, there was almost no difference in the physical properties and the scoring was as shown in Table 31. After storage, however, sugar crystals were precipitated in the control group but no crystal was precipitated in the test group, which is reflected by the scoring shown in Table 32.

In this case, the jam was characteristic of smoothness being imparted due to no precipitation of crystals, no increase in viscosity caused by a conventional crystallization prevention agent, e.g., dextrin, because of low viscosity of the polyfructan and softness inherent to jam being retained without becoming hard, and because of good water retention property.

The foregoing results reveal that when the polyfructan is used in jam, it is possible to prevent crystallization during storage, without affecting other properties of jam, e.g., viscosity, hardness, etc.

According to the present method, it is possible to use the fructose polymer in food such as jam, marmalade, fruit sauce, etc., wherein sugar is used as a body, together with a sweetener having a high degree of sweetness.

Example 28

(Jelly)

The polyfructan was substituted for 50% (A) and 25% (B) of the weight of sugar, respectively. Following the formulation (unit: gram) shown in Table 33, 2 jelly samples were prepared.

The jelly samples prepared in the formulation described above showed no difference in appearance and texture, from the control group prepared in a conventional formulation in which 40 g of sugar was used but neither polyfructan nor aspartame was used.

The foregoing results reveal that by using polyfructan, it is possible to prepare dietary fiber-reinforced jelly having a good appearance and texture equivalent to jelly prepared using sugar.

When polyfructan is used with a dietary fiber, it is possible to add dietary fiber in a higher concentration than when conventional gum substances such as pectin, etc., are used due to its low viscosity when formed in a solution. It is also possible to impart organoleptic properties of sugar, e.g., hardness, smoothness, meltability on the tongue, and the like, to jelly.

Example 29

(Gel)

Using the polyfructan derived from Aspergillus sydowi, agar and starch gel were prepared in the following formulation. Breaking strength and deformation were determined by a rheometer. A size of the gel was 3 cm in diameter and 3 cm in width and a spherical plunger of 10 mm was used.

Formulation:

Agar gel	agar powder 3%
	<u>Aspergillus sydowi</u> -derived polyfructan 1% In the control group, 3% of agar powder alone was used.
Starch gel:	corn starch 20%
	<u>Aspergillus sydowi</u> -derived polyfructan 7%
	In the control group, 20% corn starch alone was used.

Breaking strength and deformation were as follows.

Agar gel:	breaking strength 433 g/cm ² (637 g/cm ²) deformation 0.6 cm (0.5 cm)
Starch gel:	breaking strength 36 g/cm ² (166 g/cm ²) deformation 0 cm (0.8 cm)

Data within parenthesis indicate the control group.

As described above, softness was imparted to the gel by adding the polyfructan.

Example 30

(Custard pudding)

Using the polyfructan derived from Aspergillus sydowi, custard pudding samples were prepared in the following for-

mulation.

Formulation (unit: gram)	
<u>Aspergillus sydowi</u> -derived polyfructan:	25.0
Granulated sugar:	25.0
Egg:	100
Milk:	240
Aspartame:	0.125
Vanilla essence:	0.1

The custard pudding samples prepared in the formulation described above showed no pore in appearance but were smooth and possessed more creamy taste and texture and was meltable on the tongue, as compared to the control group in which 50 g of sugar was used.

Example 31

(Rare cheese cake)

Using the polyfructan derived from Aspergillus sydowi, rare cheese cake samples were prepared in the following formulation.

Formulation (unit: gram)	
Cream cheese:	150
<u>Aspergillus sydowi</u> -derived polyfructan:	10
Milk:	40
Granulated sugar:	20
Lemon juice:	10
Gelatin:	5
Water:	50

The rare cheese cake samples prepared in the formulation described above showed no difference in appearance and were creamy and meltable on the tongue and smooth, as compared to the control group in which 20 g of sugar was used. By adding the polyfructan, the creamy texture was reinforced.

Example 32

(Chocolate mousse)

Using the polyfructan derived from Aspergillus sydowi, chocolate mousse samples were prepared in the following formulation.

Formulation (unit: gram)	
Chocolate:	70
Yolk:	20
<u>Aspergillus sydowii</u> -derived polyfructan :	20
Milk:	100
Gelatin:	10
Fresh cream:	50
Albumen:	50
Granulated sugar:	20
Aspartame:	0.05

The chocolate mousse samples prepared in the formulation described above showed no difference in appearance and were smooth and agreeable to the palate, more creamy and meltable on the tongue and rich, as compared to the control group in which 40 g of sugar was used.

Example 33

(Wine cream)

Using the polyfructan derived from Aspergillus sydowii, wine cream samples were prepared in the following formulation.

Formulation (unit: gram)	
Corn starch:	5
White wine:	50
Gelatin:	5
Cream cheese:	150
<u>Aspergillus sydowii</u> -derived polyfructan:	25
Milk:	75
Lemon juice:	50
Fresh cream:	50
Albumen:	50
Aspartame:	0.1

The wine cream samples prepared in the formulation described above showed no difference in appearance and were smooth and more creamy and meltable on the tongue, as compared to the control group in which 25 g of sugar was used.

Example 34

(Bavarois)

Using the polyfructan derived from Aspergillus sydowii, bavarois samples were prepared in the following formulation.

Formulation (unit: gram)	
<u>Aspergillus sydowi</u> -derived polyfructan:	38
Milk:	135
Fresh cream:	55
Yolk:	20
Gelatin:	6
Aspartame:	0.19
Water:	35
Vanilla essence:	0.1

The bavarois samples prepared in the formulation described above showed no difference in appearance and were smooth and more creamy and meltable on the tongue, as compared to the control group in which 38 g of sugar was used.

Example 35

(Ice cream)

Using the polyfructan derived from Aspergillus sydowi, ice cream samples were prepared in the following formulation.

Formulation (unit: gram)	
Gelatin:	3
Water:	15
Milk:	200
Yolk:	30
Liquor:	15
Sugar:	25
Aspartame:	0.14
Fresh cream:	100
<u>Aspergillus sydowi</u> -derived polyfructan:	25

The ice cream samples prepared in the formulation described above showed no difference in appearance and were smooth and more creamy in meltability on the tongue, as compared to the control group in which 1 g of guar gum was used. By adding the polyfructan, the creamy texture was reinforced.

Example 36

With respect to various desserts prepared in Examples 30 through 35, organoleptic evaluation was performed by 9 panel members on a creamy texture such as softness, smoothness, spreadability, etc., and the total creamy taste and texture. As a control, there were provided samples prepared in a conventional formulation in which no polyfructan was used.

Criterion for the evaluation is as follows.

Score 0 worse than the control group

Score 2.5 somewhat worse than the control group
 Score 5.0 same as the control group
 Score 7.5 somewhat better than the control group
 Score 10.0 better than the control group

Results:

As shown in Table 34, it was confirmed in any of the test groups that by using the polyfructan, the effect of reinforcing a creamy taste and texture was obtained.

By substituting the polyfructan for a part of or the whole of gelation materials, thickening agents, low calorie sugars or oils and fats, there are provided food having a good taste and flavor in which agreeability to the palate, meltability on the tongue and smooth swallowing are improved, and good gel property and creamy texture are reinforced.

Table 1

Formulation of low calorie mayonnaise					
	Control	A	B	C	D
Corn salad oil	66	44	22	0	22
25% Polyfructan paste	0	22	44	66	0
20% Polyfructan paste	0	0	0	0	44
Yolk	10	10	10	10	10
Table salt	1	1	1	1	1
Creal vinegar	7.5	7.5	7.5	7.5	7.5

Table 2

Results of evaluation on low calorie mayonnaise					
	Control	A	B	C	D
Comment	strongly sour strongly salty strongly sour & salty	mild spreadable good meltability on the tongue mildly sour	mild smooth pasty	pasty powdery	mild mildly sour mildly salty good meltability on the tongue
Total scoring	5.0	4.1	2.8	2.4	4.2

Table 3

Formulation of low calorie dressing				
	Control	A	B	C
Corn salad oil	37	25	12	0
20% Polyfructan paste	0	12	25	37
Creal vinegar	14	14	14	14
Granulated sugar	4.7	4.7	4.7	4.7
Table salt	3.4	3.4	3.4	3.4
Sodium glutamate	0.4	0.4	0.4	0.4
Xanthane gum	0.4	0.4	0.4	0.4
Black pepper	0.1	0.1	0.1	0.1
Water	40	40	40	40

Table 4

Results of evaluation on low calorie dressing			
	A	B	C
Comment	mild taste weakly acidic and salty good adherence to vegetable	mild taste good adherence to vegetable no oily smell	strong pepper flavor no oily smell light taste

Table 5

Formulation of low calorie whipped cream			
	Control	A	B
Fresh cream	100	50	50
25% Polyfructan paste	0	50	0
25% Polydextrose	0	0	50
Sugar	10	10	10

Table 6

Formulation of low calorie bavarois			
	Control	A	B
Fresh cream	100	50	50
25% Polyfructan paste	0	50	0
Yolk	18	18	18
Granulated sugar	40	40	40
Milk	100	100	100
Gelatin	6	6	6
Vanilla essence	0.3	0.3	0.3
Water	30	30	30

Table 7

Formulation of low calorie chocolate cream				
	Control	A	B	C
Fresh cream	33	22	11	0
20% Polyfructan paste	0	11	22	33
Sweet chocolate	67	67	67	67

Table 8

Results of evaluation on low calorie chocolate cream				
	Control	A	B	C
Comment	somewhat poor meltability	light flavor mild good agreeability on the tongue	mild good flower decorating property good shape retention property	good agreeability to the palate good flower decorating property good shape retention property hard chocolate-like
Total scoring	5.0	5.8	5.1	4.1

Table 9

Formulation of low calorie souffle gras			
	Control	A	B
Fresh cream	50	25	25
20% Polyfructan paste	0	25	0
20% Paselli SA-2	0	0	25
Granulated sugar	20	20	20
Yolk	18	18	18
Gran marnier	10	10	10
Water	15	15	15

Table 10

Low calorie cheese paste			
	Control	A	B
Cream cheese	100	50	25
25% Polyfructan paste	0	50	75

Table 11

Formulation of low calorie rare cheese cake			
	Control	A	B
Fresh cream	160	80	80
20% Polyfructan paste	0	80	0
20% Paselli SA-2	0	0	80
Granulated sugar	14	14	14
Lemon juice	7.5	7.5	7.5
Gelatin	3	3	3
Water	50	50	50

Table 12

Formulation of low calorie butter cream			
	Control	A	B
Salt-free butter	100	50	50
25% Polyfructan paste	0	50	0
25% Polydextrose	0	0	50
Yolk	21	21	21
Granulated sugar	50	50	50
Water	18	18	18

Table 13

Formulation of low calorie baked cheese cake					
	Control	A	B	C	D
Cream cheese	100	50	0	100	100
Fresh cream	80	80	80	40	0
25% Polyfructan paste	0	50	100	40	80
Egg	40	40	40	40	40
Soft flour	10	10	10	10	10
Granulated sugar	35	35	35	35	35

Table 14

Results of evaluation on low calorie baked cheese			
A	B	C	D
Mild texture good spreadability and extensibility no difference from control in taste and flavor; good meltability on the tongue; somewhat weakly sour.	Weak cheese flavor; creamy texture strong flavor like egg and fresh cream; good spreadability and extensibility; good meltability on the tongue; mildly sour.	No difference from control in taste; flavor and texture; good spreadability and extensibility; rich taste; agreeable to the palate and good meltability on the tongue.	Creamy texture somewhat poor smoothness; rich taste; strong flavor like egg.

Table 15

Formulation of low calorie madelaine					
	Control	A	B	C	D
Salt-free butter	60	40	20	20	20
Granulated sugar	60	60	60	60	60
Soft flour	60	60	60	60	70
Egg	60	60	60	60	60
Water	0	0	0	30	30
25% Polyfructan paste	0	20	40	0	0

Table 16

Results of evaluation on low calorie madelaine			
A	B	C	D
Similar to control in appearance, texture and flavor; strong butter flavor; moist and delicious.	Somewhat white a bit sticky, strong flavor; somewhat sweet like sweet pastry.	Crispy & dry; light castilla-like; weak butter flavor; watery; strongly sweet.	Somewhat hard texture like sponge cake; strong egg flavor; weak butter flavor.

Table 17

Formulation of low calorie bread			
	Control	A	B
Soft flour	250	250	250
Granulated sugar	34	34	34
Skimmed milk	6	6	6
Table salt	5	5	5
Shortening	30	20	10
Water	150	150	150
Dry yeast	3	3	3
25% Polyfructan paste	0	10	20

Table 18

Results of evaluation on low calorie bread	
A	B
No difference from control in taste, flavor and texture; delicious.	Somewhat moist texture; color is somewhat light when baked; edge portion is soft.

Table 19

Formulation of low calorie American pastry			
	Control	A	B
Hard flour	55	55	55
Soft flour	20	20	20
Shortening	55	35	20
25% Polyfructan paste	0	50	0
Chilled water	25	25	25
Table salt	1.5	1.5	1.5

Table 20

Formulation of low calorie brioche			
	Control	A	B
Shortening	100	67	37
25% Polyfructan paste	0	33	67
Hard flour	100	100	100
Soft flour	100	100	100
Granulated sugar	18	18	18
Skimmed milk	6	6	6
Table salt	4	4	4
Water	40	40	40
Egg	60	60	60
Dry yeast	4	4	4

Table 21

Formulation of low calorie doughnuts		
	Control	Sample
Soft flour	100	100
Baking powder	3	3
Sugar	25	25
Shortening	10	0
25% Polyfructan paste	0	10
Egg	25	25
Water	12	12

Table 22

Formulation of low calorie corn potage			
	Control	A	B
Soup base	200	200	200
Milk	100	100	100
Fresh cream	38	25	13
25% Polyfructan paste	0	13	25
Table salt	1	1	1

Table 23

Formulation of soup base used above	
Corn (cream style)	500
Butter	80
Onion	160
Carrot	100
Wheat flour	40
Hot water	1600
Consomme	2 pieces Boiled down to 1600 in total

Table 24

Formulation of low calorie margarine			
	Control	A	B
Margarine blend oil	1590	1060	530
20% Polyfructan paste	0	530	1060
Lecithin	4	4	4
Monoglyceride	6	6	6
Water	376	376	376
Table salt	24	24	24

Table 25

Formulation of yogurt beverage		
	A	B
Yogurt (fat content, 2.35%)	895	895
Cherry syrup	80	80
Sugar	20	20
Corn starch	3	3
Locust bean gum	2	2
Polydextrose	50	0
Polyfructan	0	50

Table 26

Formulation of soup		
	A	B
Potato powder	60.9 g	60.9 g
Chicken powder	6.5	6.5
Skimmed milk	13	13
Table salt	6.5	6.5
Butter powder	13	13
Onion extract powder	1.3	1.3
White pepper	0.13	0.13
Celery powder	0.013	0.013
Laurel powder	0.013	0.013
Polydextrose	130	0
Polyfructan	0	130
Water	1300 g	1300 g
Total	1500 g	1500 g

Table 27

Formulation of cocoa		
Cocoa	0.8%	0.8%
Sugar	3.8	3.8
Hot water	3.8	3.8
Milk	76.3	76.3
Water	12.0	12.0
Polydextrose	3.0	3.0
Polyfructan	0	3.0

Table 28

Formulation of low calorie ice cream			
	A	B	C
Coconut oil	60 g	60 g	60 g
Skimmed milk	80	80	80
Sugar	300	-	-
Aspartame	-	1.4	1.4
Guar gum	3	3	3
Carrageenan	1	1	1
Locust bean gum	2	2	2
Monoglyceride	6	6	6
Vanilla essence	4	4	4
Polydextrose	-	300	-
Polyfructan	-	-	300
Water	1544	1543	1543
Total	2000 g	2000 g	2000 g

Table 29

Formulation of sponge cake			
	A	B	C
Egg	3	3	3
Sugar	150 g	150 g	150 g
Wheat flour	100 g	100 g	100 g
Butter	30 g	30 g	30 g
Milk	30 g	30 g	30 g
Polydextrose	-	60 g	-
Polyfructan	-	-	60 g
Aspartame	-	0.2 g	0.2 g

Table 30

Formulation of jam			
	Control	A	B
1) Strawberry 1/5 concentrate	60	60	60
2) Refined sugar	210	105	-
3) Polyfructan	-	105	210
4) APM	-	0.525	1.05
5) Water	300	300	300
6) Citric acid (50% solution)	3.5	3.5	3.5
7) Pectin (Hi-methoxy)	4.0	4.0	4.0
8) Calcium lactate	0.07	0.07	0.07
Total weight (g)	577.57	578.095	578.62
Final weight (g)	300	300	300
Note) A: Polyfructan substitution rate of 50% B: Polyfructan substitution rate of 100% Note) B: 25% Paste was prepared from polyfructan and moisture was evaporated off to adjust the solid weight			

Table 31

Evaluation immediately after preparation		
Sample code	A	B
Scoring	5.0	4.8

Table 32

Evaluation immediately after preparation		
Sample code	A	B
Scoring	7.5	6.0

Table 33

Formulation of jelly			
	Control	A	B
Gelatin powder	100	50	50
Water	130	130	130
Sugar	40	20	30
Grape juice	100	100	100
Lemon juice	15	15	15
Polyfructan	-	20	20
APM	-	0.11	0.05

Table 34

Evaluation on various desserts						
Example	30	31	32	33	34	35
Softness	5.5	7.0	6.0	5.2	6.6	5.0
Smoothness	6.5	6.0	7.3	6.8	7.5	6.1
Spreadability	5.8	5.5	6.4	5.2	5.9	5.4
Creamy texture	6.0	5.6	7.4	5.5	6.6	5.8
Pleasantness	6.0	7.0	6.6	6.3	6.6	5.8

Claims

1. A food or drink containing a fructose polymer mainly composed of fructose bound by β -2,1-bonds and having a molecular weight in the range of 10,000 to 15,000,000.
2. A food or drink according to Claim 1 comprising at least one of a gelation material, a thickening agent, a low calorie sugar, a sweetener having a high degree of sweetness, and an oil and fat, wherein a part of or the whole of the gelation material, the thickening agent, the low calorie sugar and the oil and fat is replaced by a fructose polymer mainly composed of fructose bound by β -2,1-bonds and having a molecular weight in the range of 10,000 to 15,000,000.
3. The food or drink according to Claim 2 wherein said oil and fat is at least one selected from the group consisting of

fresh cream, cream cheese, butter and a vegetable oil.

4. The food or drink according to Claim 2, wherein said gelation material and/or thickening agent is at least one selected from the group consisting of gelatin, a gum substance, pectin, starch, yolk and albumen.
5. The food or drink according to Claim 2, wherein said sweetener having a high degree of sweetness is aspartam.
6. The food or drink of any of the Claims 1 to 5, wherein the fructose polymer further contains β -2,6-bonds as a branched chain.
7. The food or drink of any of the Claims 1 to 6, wherein the fructose polymer was formed by incubating the conidium of Aspergillus sydowi and sugar or by using fructose transferase derived from yeast, Aspergillus oryzae, Aspergillus niger, Aureobasidium pullulans and sugar or inulin.
8. The food or drink of any of the Claims 1 to 7, wherein the fructose polymer is dispersed in water, milk or mixture thereof in an amount of 10 to 40 % (w/w) to form a paste.
9. The food according to any of the Claims 1 to 8, which comprises cream, jelly, bavarois, mousse, jam, ice cream, ice milk, lacto-ice cream, sherbet, sauce, mayonnaise, dressing, white sauce, chocolate, pudding, sponge cake, bread, spread, butter, margarine, ham or sausage of fish and meat.
10. The food or drink of any of the Claims 1 to 8 wherein the food or drink is selected from the group consisting of spreads, sauce, low calorie mayonnaise, low calorie dressing, cream, low calorie whipped cream, low calorie chocolate cream, low calorie souffle gras, low calorie cheese paste, low calorie rare cheese cake, low calorie butter cream, low calorie baked cheese cake, low calorie madeleine, low calorie bread, low calorie American pastry, low calorie brioche, low calorie doughnuts, low calorie corn potage soup, low calorie margarine, yogurt beverage, soup, cocoa, low calorie ice cream, sponge cake, pudding, cookies, lacto-ice cream, sherbert, ice-milk, jam, jelly, custard pudding, chocolate mousse, wine cream, bavarois, ice cream, ham, and sausage of fish and meat.
11. A method of producing a food or drink with reduced oil, fat, and sugar content, yet retaining good gelation properties and good organoleptic properties such as taste, texture, and flavor comprising substituting, wholly or partially, a fructose polymer as characterized in any of the claims 1, 6 and 7 for oils, fats, oil and fat substitutes, thickening agents, gelation materials, and low calorie sugars.
12. The method according to Claim 11, wherein 20 to 70 % by weight of the oils and fats are substituted by the fructose polymer.
13. The method according to Claims 11 or Claim 12, wherein the fructose polymer is used in the form of a powder or a fluid.
14. The method according to Claim 11, wherein the fructose polymer is used in the form of a paste by dispersing the fructose polymer in water, milk, other raw material of the food or drink, or mixture thereof and the desired hardness of the paste is adjusted by controlling the amount of fructose polymer in water, milk, other raw material of the food or drink, or mixture thereof.
15. The method according to Claim 14, wherein the fructose polymer is dispersed in water, milk, other raw material of the food or drink, or mixture thereof in an amount of 10 to 40% (w/w).
16. The use of fructose polymer mainly composed of fructose bound β -2,1-bonds and as defined in Claim 1, 6 or 7 dispersed in water, milk, other raw materials of a food or drink, or a mixture thereof, as an oil or fat substitute.
17. The use of a fructose polymer mainly composed of fructose bound β -2,1-bonds and as defined in Claim 1, 6 or 7 together with a sweetener having a high degree of sweetness as a sugar substitute.
18. The use of Claim 17, wherein the sweetener having a high degree of sweetness is aspartame.

Patentansprüche

1. Nahrungsmittel oder Getränk, enthaltend ein Fructose-Polymer, das überwiegend aus durch β -2,1-Bindungen

gebundener Fructose gebildet ist und ein Molekulargewicht im Bereich von 10 000 bis 15 000 000 hat.

2. Nahrungsmittel oder Getränk nach Anspruch 1, das mindestens eine unter Geliermittel, Verdickungsmittel, kalorienarmem Zucker, Süßmittel mit hohem Süßgrad und Öl und Fett ausgewählte Substanz enthält, wobei ein Teil oder die Gesamtheit des Geliermittels, des Verdickungsmittels, des kalorienarmen Zuckers und des Öls und Fettes durch ein Fructose-Polymer ersetzt ist, das überwiegend aus über β -2,1-Bindungen gebundener Fructose gebildet ist und ein Molekulargewicht im Bereich von 10 000 bis 15 000 000 hat.
3. Nahrungsmittel oder Getränk nach Anspruch 2, wobei das Öl und Fett mindestens eines ist, das aus der aus frischer Sahne, Sahnequark, Butter und Pflanzenöl bestehenden Gruppe ausgewählt ist.
4. Nahrungsmittel oder Getränk nach Anspruch 2, wobei das Geliermittel und/oder Verdickungsmittel mindestens eines ist, das aus der aus Gelatine, einer Gummisubstanz, Pektin, Stärke, Eigelb und Albumin bestehenden Gruppe ausgewählt ist.
5. Nahrungsmittel oder Getränk nach Anspruch 2, wobei das Süßmittel mit hohem Süßgrad Aspartam ist.
6. Nahrungsmittel oder Getränk nach einem der Ansprüche 1 bis 5, wobei das Fructose-Polymer außerdem β -2,6-Bindungen als Kettenverzweigung enthält.
7. Nahrungsmittel oder Getränk nach einem der Ansprüche 1 bis 6, wobei das Fructose-Polymer durch Inkubieren der Conidien von *Aspergillus sydowi* und Zucker oder unter Verwendung von Fructosetransferase, die aus Hefe, *Aspergillus oryzae*, *Aspergillus niger*, *Aureobasidium pullulans* abgeleitet ist und Zucker oder Inulin gebildet wurde.
8. Nahrungsmittel oder Getränk nach einem der Ansprüche 1 bis 7, wobei das Fructose-Polymer unter Bildung einer Paste in Wasser, Milch oder einem Gemisch daraus in einem Anteil von 10 bis 40 % (Gew./Gew.) dispergiert ist.
9. Nahrungsmittel nach einem der Ansprüche 1 bis 8, welches Sahne, Gelee, Bavaoise, Mousse, Marmelade, Eiscreme, Eismilch, Lacto-Eiscreme, Sorbet, Sauce, Mayonnaise, Dressing, weiße Sauce, Schokolade, Pudding, Biskuitkuchen, Brot, Brotaufstrich, Butter, Margarine, Schinken oder Wurst von Fisch und Fleisch umfaßt.
10. Nahrungsmittel oder Getränk nach einem der Ansprüche 1 bis 8, wobei das Nahrungsmittel oder Getränk aus der Gruppe ausgewählt ist, die aus Aufstrichen, Sauce, kalorienarmer Mayonnaise, kalorienarmem Dressing, Sahne, kalorienarmer Schlagsahne, kalorienarmer Schokoladencreme, kalorienarmem fetthaltigem Soufflé, kalienarmer Käsepaste, kalienarmem Rohkäsekuchen, kalienarmer Buttercreme, kalienarmem gebackenem Käsekuchen, kalienarmer Madeleine, kalienarmem Brot, kalienarmer American Pastry, kalienarmer Brioche, kalienarmen Doughnuts, kalienarmer Maissuppe, kalienarmer Margarine, Yoghurtgetränk, Suppe, Kakao, kalienarmer Eiscreme, Biskuitkuchen, Pudding, Plätzchen, Lacto-Eiscreme, Sorbet, Eismilch, Marmelade, Gelee, Vanillepudding, Mousse au chocolat, Weincreme, Bavaoise, Eiscreme, Schinken und Wurst von Fisch und Fleisch besteht.
11. Verfahren zur Herstellung eines Nahrungsmittels oder Getränkes mit vermindertem Gehalt an Öl, Fett und Zucker, welches jedoch gute Geliereigenschaften und gute organoleptische Eigenschaften wie Geschmack, Textur und Aroma beibehält, welches den vollständigen oder teilweisen Ersatz von Ölen, Fetten, Öl- und Fett-Substituten, Verdickungsmitteln, Geliermitteln und kalienarmen Zuckern durch ein Fructose-Polymer, wie es in einem der Ansprüche 1, 6 und 7 charakterisiert ist, umfaßt.
12. Verfahren nach Anspruch 11, wobei 20 bis 70 Gew.-% der Öle und Fette durch das Fructose-Polymer ersetzt werden.
13. Verfahren nach Anspruch 11 oder Anspruch 12, wobei das Fructose-Polymer in der Form eines Pulvers oder einer Flüssigkeit eingesetzt wird.
14. Verfahren nach Anspruch 11, wobei das Fructose-Polymer durch Dispergieren des Fructose-Polymers in Wasser, Milch, einem anderen Rohstoff für das Nahrungsmittel oder Getränk oder einem Gemisch davon in der Form einer Paste eingesetzt wird und die gewünschte Festigkeit der Paste durch Regeln des Anteils des Fructose-Polymers in dem Wasser, der Milch, dem anderen Rohstoff des Nahrungsmittels oder Getränkes oder dem Gemisch davon eingestellt wird.

15. Verfahren nach Anspruch 14, wobei das Fructose-Polymer in Wasser, Milch, einem anderen Rohstoff für das Nahrungsmittel oder Getränk oder einem Gemisch davon in einem Anteil von 10 bis 40 % (Gew./Gew.) dispergiert wird.
16. Verwendung eines überwiegend aus über β -2,1-Bindungen gebundener Fructose bestehenden Fructose-Polymers gemäß der Definition in Anspruch 1, 6 oder 7, das in Wasser, Milch, einem anderen Rohstoff für ein Nahrungsmittel oder Getränk oder einem Gemisch davon dispergiert ist, als Öl- oder Fett-Ersatz.
17. Verwendung eines überwiegend aus über β -2,1-Bindungen gebundener Fructose bestehenden Fructose-Polymers gemäß der Definition in Anspruch 1, 6 oder 7 gemeinsam mit einem Süßmittel mit hohem Süßgrad als Zucker-Ersatz.
18. Verwendung nach Anspruch 17, wobei das Süßmittel mit hohem Süßgrad Aspartam ist.

Revendications

1. Aliment ou boisson contenant un polymère du fructose composé principalement de fructose lié par des liaisons β -2,1 et ayant une masse moléculaire dans le domaine de 10 000 à 15 000 000.
2. Aliment ou boisson selon la revendication 1 comprenant au moins un membre parmi un produit de gélification, un agent épaississant, un sucre hypocalorique, un édulcorant ayant un haut degré de pouvoir sucrant et une huile et une graisse, dans lequel tout ou partie du produit de gélification, de l'agent épaississant, du sucre hypocalorique et de l'huile et de la graisse est remplacé par un polymère du fructose composé principalement de fructose lié par des liaisons β -2,1 et ayant une masse moléculaire dans le domaine de 10 000 à 15 000 000.
3. Aliment ou boisson selon la revendication 2, dans lequel ladite huile et ladite graisse sont au moins une huile et une graisse choisies dans le groupe consistant en la crème fraîche, le fromage blanc, le beurre et une huile végétale.
4. Aliment ou boisson selon la revendication 2, dans lequel ledit produit de gélification et/ou ledit agent épaississant est au moins un membre choisi dans le groupe consistant en la gélatine, une substance gommeuse, la pectine, l'amidon, le jaune d'oeuf et le blanc d'oeuf.
5. Aliment ou boisson selon la revendication 2, dans lequel ledit édulcorant ayant un haut degré de pouvoir sucrant est l'aspartame.
6. Aliment ou boisson selon l'une quelconque des revendications 1 à 5, dans lequel le polymère du fructose contient en outre des liaisons β -2,6 sous forme d'une chaîne ramifiée.
7. Aliment ou boisson selon l'une quelconque des revendications 1 à 6, dans lequel le polymère du fructose a été formé par incubation de conidies de *Aspergillus sydowi* et de sucre ou par l'utilisation d'une fructose transférase dérivée de levure, de *Aspergillus oryzae*, de *Aspergillus niger*, de *Aureobasidium pullulans* et de sucre ou d'inuline.
8. Aliment ou boisson selon l'une quelconque des revendications 1 à 7, dans lequel le polymère du fructose est dispersé dans le lait ou un mélange de ceux-ci en une quantité de 10 à 40 % (masse/masse) pour former une pâte.
9. Aliment selon l'une quelconque des revendications 1 à 8 qui comprend une crème, une gelée, un bavarois, une mousse, une confiture, une crème glacée, un lait glacé, une crème glacée lactée, un sorbet, une sauce, une mayonnaise, un assaisonnement, une sauce blanche, du chocolat, un pudding, un gâteau mousseline, du pain, un produit à tartiner, du beurre, de la margarine, du jambon ou une saucisse ou du poisson et de la viande.
10. Aliment ou boisson selon l'une quelconque des revendications 1 à 8, dans lequel l'aliment ou la boisson est choisi dans le groupe consistant en les produits à tartiner, une sauce, une mayonnaise hypocalorique, un assaisonnement hypocalorique, une crème, une crème fouettée hypocalorique, une crème au chocolat hypocalorique, un soufflé gras hypocalorique, une pâte fromagère hypocalorique, un gâteau rare au fromage hypocalorique, une crème au beurre hypocalorique, un gâteau au fromage cuit au four hypocalorique, une madeleine hypocalorique, du pain hypocalorique, une pâtisserie américaine hypocalorique, une brioche hypocalorique, des beignets hypocaloriques, un potage au maïs hypocalorique, une margarine hypocalorique, une boisson à base de yaourt, une soupe, du cacao, une crème glacée hypocalorique, un gâteau mousseline, un pudding, des cookies, une crème glacée lactée, un sorbet, un lait glacé, de la confiture, une gelée, un pudding à la crème, une mousse au chocolat,

une crème au vin, un bavaiois, une crème glacée, du jambon et une saucisse ou du poisson et de la viande.

- 5 11. Procédé de production d'un aliment ou d'une boisson à teneur réduite en huile, graisses et sucre tout en conservant de bonnes propriétés de gélification et de bonnes propriétés organoleptiques telles que le goût, la texture et la flaveur, comprenant la substitution totale ou partielle d'un polymère du fructose tel qu'il est caractérisé dans l'une quelconque des revendications 1, 6 et 7 aux huiles, graisses, succédanés d'huiles et de graisses, agents épaississants, produits de gélification et sucres hypocaloriques.
- 10 12. Procédé selon la revendication 11, dans lequel 20 à 70 % en masse des huiles et graisses sont remplacés par le polymère du fructose.
13. Procédé selon la revendication 11 ou la revendication 12, dans lequel le polymère du fructose est utilisé sous forme d'une poudre ou d'un fluide.
- 15 14. Procédé selon la revendication 11, dans lequel le polymère du fructose est utilisé sous forme d'une pâte par dispersion du polymère du fructose dans l'eau, le lait, une autre matière première de l'aliment ou de la boisson, ou un mélange de ceux-ci, et la dureté voulue de la pâte est ajustée en contrôlant la quantité de polymère du fructose dans l'eau, le lait, une autre matière première de l'aliment ou de la boisson, ou un mélange de ceux-ci.
- 20 15. Procédé selon la revendication 14, dans lequel le polymère du fructose est dispersé dans l'eau, le lait, une autre matière première de l'aliment ou de la boisson, ou un mélange de ceux-ci, en une quantité de 10 à 40 % (masse/masse).
- 25 16. Utilisation d'un polymère du fructose composé principalement de fructose lié par des liaisons β -2,1 et tel que défini dans la revendication 1, 6 ou 7, dispersé dans l'eau, le lait, d'autres matières premières d'un aliment ou d'une boisson, ou un mélange de ceux-ci, comme succédané d'huiles ou de graisses.
- 30 17. Utilisation d'un polymère du fructose composé principalement de fructose lié par des liaisons β -2,1 et tel que défini dans la revendication 1, 6 ou 7 en même temps qu'un édulcorant ayant un haut degré de pouvoir sucrant comme succédané du sucre.
18. Utilisation selon la revendication 17, dans laquelle l'édulcorant ayant un haut degré de pouvoir sucrant est l'aspartame.